

LACEY OATMEAL COOKIES

INGREDIENTS	DIRECTIONS
<p>1 cup quick oats ¼ cup all-purpose flour ½ tsp. Salt 1 ½ tsp. Baking powder 1 cup white sugar ½ cup salted butter, softened 1 large egg 1 tsp. Pure vanilla extract</p> <p>Yield: 8 dozen (96 cookies)</p>	<p>Preheat oven to 325° F. Cover baking sheets with non-stick foil (a must).</p> <p>In a medium bowl, combine oats, flour, salt and baking powder. Mix well with a wire whisk and set aside.</p> <p>In a large bowl combine sugar and butter with an electric mixer at medium speed to form a grainy paste. Add egg and vanilla, and beat until smooth. Add flour mixture and blend just until combined.</p> <p>Drop dough by teaspoonfuls onto baking sheets, 2 ½ inches apart. Bake for 10-12 minutes or until edges begin to turn golden brown. Let cool, then peel off cookies with fingers or plastic spatula.</p>

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