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# OATMEAL WALNUT COOKIES

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## **Ingredients:**

½ cup shortening  
½ cup margarine or butter  
1 ¼ cup brown sugar, packed  
½ cup sugar  
2 eggs  
2 Tbsp milk  
1 tsp butter extract  
2 tsp vanilla  
1 ¾ cup flour  
1 tsp baking soda  
½ tsp salt  
2 ½ cup rolled oats  
1 cup walnuts, chopped

## **Directions:**

1. Preheat oven to 375 degrees.
2. In an electric mixer, cream shortening, margarine, and sugars; add eggs and beat until fluffy.
3. Add milk, butter extract, and vanilla; blend well.
4. In a large bowl, sift flour, salt, and baking soda together; add to creamed mixture.
5. Stir in rolled oats and walnuts.
6. Roll into 1 inch balls and place on ungreased cookie sheet.
7. Bake for 9 to 10 minutes or until golden brown.
8. Remove and cool on cooling rack.

Tip: One cup of raisins may be added if desired.

