

HEALTHFUL OATMEAL COOKIES  
VERY GOOD--MAKES ABOUT 75 COOKIES

1/2 CUP BUTTER OR OLEO  
1/2 CUP VEGETABLE SHORTENING  
1 CUP WHITE SUGAR  
1 CUP BROWN SUGAR  
2 CUPS OATMEAL  
1/8 CUP WHEAT GERM (2 T)  
1 CUP CHOPPED RAISINS  
1 CUP GRATED CARROTS  
1/2 CUP CHOPPED PECANS  
2 EGGS  
2 CUPS FLOUR  
1 TSP BAKING POWDER  
1 TSP SODA  
1 TSP SALT  
1 TSP CINNAMON  
1/2 TSP NUTMEG  
1 TSP VANILLA

CREAM BUTTER AND SHORTENING. ADD SUGAR. ADD EGGS ONE AT A TIME. BEAT WELL. ADD VANILLA. ADD DRY INGREDIENTS (DO NOT SIFT). STIR IN RAISINS AND CARROTS. DROP BY TEASPOONS ON GREASED COOKIE SHEET. BAKE AT 375 DEGREES FOR 12 TO 15 MINUTES.

THESE ARE VERY GOOD. I GOT LOTS OF COMPLIMENTS ON THESE.

ICE BOX COOKIES  
FROM BEEPSIE (BARBARA)

1 CUP BROWN SUGAR  
1 CUP WHITE SUGAR  
1 CUP OLEO  
2 EGGS  
3 1/2 CUPS FLOUR  
1 TSP CREAM OF TARTAR  
1 TSP SODA  
1/2 TSP SALT  
1 TSP VANILLA  
1 CUP CHOPPED PECANS

CREAM SUGAR, OLEO AND EGGS. ADD THE REST OF INGREDIENTS AND MIX WELL. ROLL INTO A ROLL AND PLACE IN WAXED PAPER. CHILL OVERNIGHT. SLICE AND BAKE AT ABOUT 350 TO 375 DEGREES.

THESE ARE DELICIOUS AND CRISP. THEY KEEP WELL...UNTIL YOU START TASTING.