

RAISIN SPICE COOKIES
THESE ARE GOOD!

3/4 CUP SOFTENED OLEO
2/3 CUP PACKED BROWN SUGAR
2 EGGS
1 TSP VANILLA
2 1/2 CUPS OATMEAL
1 1/4 CUPS FLOUR
1 TSP CINNAMON
1/2 TSP SODA
1/2 TSP SALT
1/4 TSP NUTMEG
2/3 CUP CUT UP RAISINS
1/2 CUP CHOPPED PECANS.

BEAT EGGS, OLEO AND SUGAR UNTIL FLUFFY. ADD VANILLA. THEN ADD THE REST OF THE INGREDIENTS. MIX WELL. DROP BY TSP ON A GREASED COOKIE SHEET. BEAKE 8 TO 10 MINUTES AT 350 DEGREES.

CRACKED SUGAR COOKIES
MAKES ABOUT 40 COOKIES
THESE ARE CRISP!

3 CUPS SIFTED FLOUR
1 TSP SODA
1/2 TSP CREAM OF TARTAR
2 STICKS OF MARGARINE, SOFTENED
1 1/4 CUPS SUGAR
3 EGG YOLKS
1 TSP VANILLA

SIFT TOGETHER FLOUR, SODA AND CREAM OF TARTAR. BEAT OLEO AND SUGAR WITH ELECTRIC MIXER 3 MINUTES UNTIL FLUFFY. BEAT IN EGG YOLKS AND VANILLA. GRADUALLY ADD FLOUR IN 4 PARTS. BEAT WELL AFTER EACH ADDITION. SHAPE INTO BALLS AND PLACE ON A GREASED COOKIE SHEET. PLACE 2 INCHES APART. BAKE FOR 12 MINUTES OR UNTIL LIGHT BROWN. BAKE AT 350 DEGREES.