

1st Place

Oatmeal Raisin Cookies

Ingredients:

1 ¼ cups margarine, softened
¾ cup packed brown sugar
½ cup granulated sugar
1 egg
1 teaspoon vanilla
1 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon salt
¼ teaspoon ground nutmeg
3 cups oatmeal
1 cup raisins

Heat oven to 375 ° F. Beat margarine and sugars in large bowl until creamy. Add egg and vanilla; beat well. Combine flour, baking soda, cinnamon, salt, and nutmeg in a separate bowl. Add to creamed mixture; mix well. Add oats and raisins; mix well.

Drop dough by rounded tablespoons onto ungreased cookie sheets.

Bake 8 to 9 minutes for chewy cookies or 10 to 11 minutes for crispy cookies. Transfer cookies onto wire rack until cool.

2nd Place

Oatmeal Crispies

1 c. shortening	1 c. sugar
1 c. packed brown sugar	2 eggs
1 tsp. vanilla extract	3 c. quick-cooking oats
1 ½ c. all-purpose flour	1 tsp. salt
1 tsp. baking soda	¼ tsp. ground nutmeg
¼ tsp. ground cinnamon	½ c. milk chocolate toffee bits

In a mixing bowl, cream shortening and sugars. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Combine the remaining ingredients; gradually add to creamed mixture. Drop by table-spoons 2 inches apart onto a ungreased baking sheet. Flatten with a fork. Bake at 350 for 10 to 12 min. or until lightly browned. Remove to wire racks to cool.

3rd Place

Oatmeal Chocolate Chip Cookies

1 cup softened butter
¾ cup firmly packed dark brown sugar
½ cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
1 ½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon Himalayan pink crystal salt
1 ½ cups old fashioned oats
1 ½ cups quick oats
1 cup mini chocolate chips

Directions: Heat oven to 350 degrees. In a large mixing bowl, beat butter and sugars on medium speed for 1-2 minutes or until creamy. Add eggs and vanilla and beat well. Place flour, baking soda and salt together and add to mixture; mix well. Add oats and chocolate chips and mix well. Drop dough by rounded tablespoonfuls onto parchment paper lined cookie sheets. Bake 8-10 minutes or until lightly golden brown.

Yields: 4 dozen cookies