

Oatmeal Molasses Cookies

Ingredients

- 1 1/2 cups white sugar
- 2 eggs
- 3 tablespoons molasses
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- 2 1/2 cups flour
- 1 1/2 cups quick oats
- 1 cup raisins
- optional 1/2 cup of coconut

Directions

1 cup butter flavor Crisco. I usually cheat on the shortening and either put in a little less or I'm generous with the sugar and flour. Mix up the ingredients, I just use a big wooden spoon, if the dough is really sticky add a little more flour.

Bake at 375 F for 9-11 minutes.



Oatmeal Raisin Cookies

Ingredients

- 1 cup butter flavor Crisco
- 3/4 cups white sugar
- 3/4 cups brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 to 4 teaspoons cinnamon
- 2 1/2 Cups flour
- 1 1/2 cups quick oats
- 1 to 2 cups raisins
- optional 1/2 cup of coconut

Directions

Mix up the ingredients, I just use a big wooden spoon, if the dough is really sticky add a little more flour. Makes about 60 cookies (two trays of 30).

Bake at 375 F for 9-10 minutes.

Chocolate Chip Cookies

Ingredients

- 1 Cup butter flavor Crisco
- 3/4 cups white sugar
- 3/4 cups brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 1/2 Cups flour
- 1/2 to 3/4 bag of chocolate chips
- optional 1/2 cup of nuts

Directions

Mix up the ingredients. The stickier the dough the thinner the cookie.

Bake at 375 F for 8-10 minutes.



To begin with...



...finished product

intermediate steps

