## Grandma B?s & Auntie S?s Oatmeal Cookies (AKA Spaceship Cookies)

## Description

- 1 cup butter
- 1 cup margarine
- 1-1/2 cups brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 3 cups quick oats

Cream butter, margarine and brown sugar together. Beat eggs in one at a time. Add vanilla and stir. Combine the dry ingredients (except oats) and add gradually to creamed mixture. Add oats and mix. Roll into large ball and chill for 1 hour. Roll dough out to 1/8" thickness and cut 2-1/2" rounds. Place the rounds on a lightly greased baking sheet. Add one teaspoonful of date mixture. Cover with a 2nd round and pinch lightly around edges. Bake at 350 degrees for 10 minutes. Makes 3 dozen cookies.

Date Filling: 2 cups chopped dates ¼ cup brown sugar 1 cup water

## na B?s & Auntie S?s Oatmeal Cookies (AKA Spaceship Cookies)

¼ cup orange juice Mix together in a saucepan and cook over low heat, stirring constantly until thickened (~10 minutes). Cool.

Originally these cookies were meant to be baked with the date filling added afterwards like a sandwich. Auntie S varied the recipe to cook the "mound" style cookie that Alicia loves.

Ingredients

Instructions

Summary Yield: 36

**Prep Time:** 5 minutes **Category:** Cookies & Bars