

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
1/2 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
1/4 cup brown sugar
1 cup water
1/4 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.

Summary

Yield: 36

Prep Time: 5 minutes

Category: Cookies & Bars

Ingredients

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

Instructions