Oatmeal Cookies

Description

Here is a basic and reliable oatmeal cookie recipe. Now what is more all American than oatmeal cookies?



Summary

Yield: 48
Prep Time: 20 minutes
Category: Cookies & Bars
Cuisine: American

Ingredients

- 1 cup all-purpose flour
- 1 cup brown sugar, packed)
- 2/3 cup butter, softened
- 1 egg
- 1/4 cup water
- 3 cups rolled oats
- 1/2 tsp baking soda
- 1 tsp almond extract
- 1 cup water

Instructions

To make the oatmeal cookie dough, combine the ingrededients with a mixer, in the following order; brown sugar, white sugar, butter, water, egg, almond extract, baking soda, flour, and rolled oats.

Refrigerate the dough for several hours or overnight to get a thick consistency.

Drop cookie dough by rounded teaspoons onto a lightly greased baking sheet, about 1 1/2 inches apart. You should be able to fit about 24 teaspoon fulls (6 rows of 4) and provide enough room on the cookie sheet for 2 dozen cookies to expand when they bake.

Bake at 350° F for 12 to 14 minutes.

Let stand one minute before removing from baking sheet.

Notes

This is a basic oatmeal cookie recipe. Just the oatmeal. Use this as a base to create the many oatmeal cookie variations including raisins, cranberries, walnuts, etc.