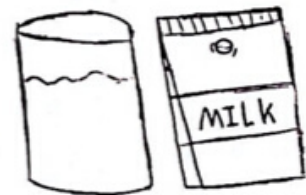
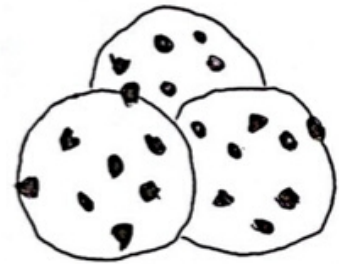


Oatmeal Cookies

Yield: 24 servings
Prep: 10 minutes
bake: 10 minutes
Total: 20 minutes

Ingredients:

1 cup unsalted butter, softened
3/4 cup white sugar
1 cup packed brown sugar
2 large eggs
2 tsp vanilla extract
2 cups flour
1 tsp baking soda
1 tsp salt
2 tsp ground cinnamon
3 cups quick cooking oats



Directions: Pre heat oven to 375°
Using a mixer, cream the butter, sugar and brown sugar together until lightened and fluffy before adding in the eggs and vanilla.
Mix the flour, baking soda, and cinnamon together in a small bowl and add it to the bowl with butter and sugar in small batches.
Add the oats last.

All the ingredients should be in one tightly packed dough.

Roll the dough into tablespoon sized balls. Place the dough balls carefully on a lined baking sheet roughly $\frac{1}{4}$ " away from each other.

Bake for about 8-10 minutes. The middle will look slightly undone, but the edges will have a hint of brown.

Place the cookie sheet on a cool, clean flat surface and allow to cool for about five minutes before removing cookies.

Enjoy!