

Cookies

Oatmeal

Oat Cakes

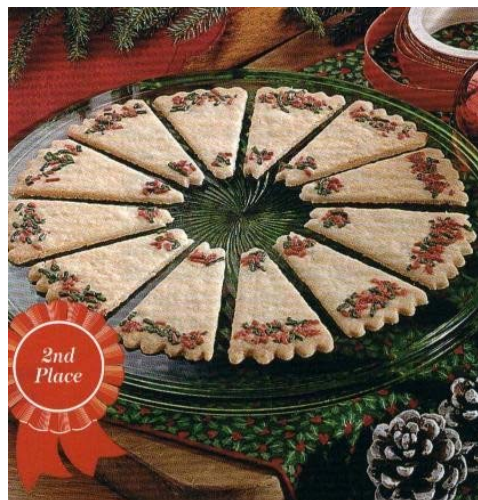
This tea cookie comes from Glenghorn Resort, Ingonish, Nova Scotia.

3 cups all-purpose flour
3 cups oats, quick-cooking or old-fashioned
2 cups sugar
1 tsp. salt
1 tsp. soda

2 cups shortening

3/4 cup cold water

red and green sprinkles, optional



In a large bowl mix together dry ingredients.

Cut in shortening and work with hands to form coarse crumbs.

Gradually add water until mixture turns into dough.

Roll dough into a ball and refrigerate at least one hour.

Roll 1/4 of the cookie dough on a lightly floured surface to 1/8-in. thickness.

Cut into rectangles and pick with fork to resemble soda crackers.

Place 2 inches apart on greased baking sheets.

Bake at 350 degrees for 13-15 minutes or until the edges just begin to brown.

Remove to wire racks to cool.

Repeat with remaining cookie dough.

Yield: 15 dozen.

NOTE: When baking 2 cookie sheets, reverse sheets after 8 minutes. This trick makes the cookies brown evenly.

CHRISTMAS SHORTBREAD WREATH

On a floured surface, roll a ball into a 9-inch circle; transfer to a greased baking sheet. Cut out center with a small round cookie cutter. If desired, scallop outer and inner edges of wreath with the edge of a cookie cutter or a knife. Cut the wreath into 12 wedges. Separate the wedges, leaving 1/8-inch between. Decorate outer and inner edges with sprinkles. Bake according to directions. Cool in pan for 5 minutes. Re-cut wreath into wedges. Remove to a wire rack to cool completely. To serve, arrange as a wreath on a large flat serving plate.

JACQUELINE'S COOKBOOK