

## Cookies

Oatmeal

### Oatmeal Apricot Cookies

Very tasty cookie. I liked the white chocolate and apricot mixture. You can substitute any nut for the filberts.

1 cup sugar  
1 cup packed light brown sugar  
1 cup butter-flavor or reg. shortening  
2 eggs  
1 tsp. vanilla

1-1/2 cups all-purpose flour  
1 tsp. baking soda  
dash of salt

2-1/2 cups quick, or old-fashioned oats,  
uncooked  
1 cup chopped hazelnuts, called filberts

1 cup diced dried apricots  
1 Tb. flour

1 cup white chocolate morsels

Preheat oven to 350 degrees.

Combine sugar, brown sugar, shortening, eggs and vanilla in large bowl.

Beat with mixer at medium speed until well blended.

Sift together flour with baking soda and salt.

Stir into creamed mixture.

Stir in oats and hazelnuts.

Toss apricots with 1 Tb. flour. Stir into dough.

Stir in white chocolate morsels.

Shape dough into 1-1/2-inch balls; flatten slightly.

Place 2 inches apart on un-greased cookie sheets.

Bake 11 to 13 minutes or until slightly moist in center and just beginning to brown around edges. Remove cookies immediately from cookie sheets.

Cool on wire rack.

Store in tightly covered container.

Yield: 3 dozen

