



Homemade Oatmeal Cookie Mix



SERVINGS

36



COOKING TIME

15 min

Homemade Oatmeal Cookie Mix is the best starter recipe for a variety of yummy cookies. Whether you want to make cookies with raisins, chocolate chips, fruits, nuts, or candy pieces, this recipe will start you off with a perfect cookie base.

Ingredients

Cookie Mix

- 2 ½ cups all-purpose flour
- 2 tsp salt
- 1 tsp baking soda
- 2 cups firmly packed brown sugar
- 1 cup granulated sugar
- 1 ½ cups vegetable shortening
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)

Oatmeal Cookies

- 1 egg
- 3 tbsp water
- 1 tsp vanilla

Cooking Instructions

For Cookie Mix

1. In very large bowl or 6-quart Dutch oven, stir together flour, salt and soda. Add sugars, mixing well. Cut in shortening with pastry blender or two knives until well blended. Stir in

oats. Store in tightly covered container in refrigerator or cool dry place up to 3 months.

For Cookies

2. Heat oven to 350°F. Lightly grease cookie sheet. In medium bowl, combine all ingredients. Mix with spoon or fork about 1 minute to form a stiff dough. Drop by rounded teaspoonfuls onto prepared cookie sheet. Bake about 15 minutes or until light golden brown. Cool 1 minute on cookie sheet; remove to wire cooling rack. *If using Old Fashioned oats, increase flour to 3 cups. *If Homemade Oatmeal Cookie Mix is prepared with Old Fashioned oats, increase amount of mix used to 3 ½ cups.

Cookie Variations:

3. For Raisin-Spice Cookies, add 1/2 cup raisins, 1/2 tsp ground cinnamon, 1/4 tsp ground nutmeg and 1/8 tsp ground cloves.
4. For Oatmeal Chippers, add 1/2 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels.
5. For Cranberry-Nut Cookies, add 1/4 cup dried cranberries and 1/4 cup chopped nuts.
6. For Confetti Cookies, add 1/2 cup candy-coated chocolate pieces.