Name:		
	Period:	

Oatmeal Cookies in a Jar

3/4 cups all-purpose flour

½ tsp. baking soda

½ tsp. cinnamon

½ tsp. salt

½ cup firmly packed brown sugar

1/4 cup granulated sugar

1 cup quick cooking oats

- 1. With a wire whisk, mix flour, baking soda, cinnamon, and salt.
- 2. Pour into jar and pack down level with a heavy object.
- 3. Add brown sugar, pack.
- 4. Add granulated sugar.
- 5. Add oats and pack until even with the top.
- 6. Seal tightly with lid.
- 7. Attach card with the following directions:

Oatmeal Cookies

Preheat oven to 350 degrees F. Spoon oats in a small bowl, and set aside. Spoon granulated sugar and brown sugar into a large mixing bowl, add 1/3 cup of margarine or butter, cream well. Add 1 egg and ½ tsp. vanilla, mix well. Pour in flour mixture and mix well. Add oats and mix thoroughly. Drop cookie dough by rounded tablespoonfuls onto an ungreased cookie sheet. Bake for 10 to 12 minutes or until golden brown. Cool 1 minute on cookie sheet; remove to wire cooling rack. Makes about 18 to 24 cookies.