

Oatmeal Cookies by Aunt Betty Lee

1 cup unsalted butter
1 cup sugar
1 cup brown sugar
1 beaten egg

Sift

1-1/2 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon

Add

1-1/2 cups quick cooking oatmeal
3/4 cup chopped nuts (I used walnuts)
1 teaspoon vanilla

Cream the butter and sugar. Add beat egg; mill well. Add sifted flour mixture. Add the balance of ingredients. Chill the dough for one hour.

Preheat oven to 350°. Line a cookie sheet with parchment paper, silicone baking mat or grease a cookie sheet. With a teaspoon, scoop out cookie dough and place on cookie sheet. Flatten with a glass that has been buttered on the bottom and dipped in sugar. Bake for 10 minutes or until golden brown.