

Irish Oatmeal Cookies

E, M,
VEG, W

Ingredients

SERVINGS
Yields 24

SERVING SIZE
1 cookie

1C	butter
1 1/2 C	superfine sugar
1	egg
1 tsp	vanilla
1 3/4 C	all-purpose flour
1 tsp	baking soda
1 tsp	baking powder
1 1/4 C	McCann's Quick Cooking Irish Oatmeal

Nutrition Per serving

80	K Cals
18 g	Carbohydrates
5 g	Fat
2 g	Saturated Fat
60 mg	Sodium

Directions

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
2. In a large bowl of an electric mixer, cream the butter and sugar. Add the egg and vanilla. Stir in the flour, baking soda, baking powder, and oatmeal.
3. Drop spoonfuls of the dough onto the prepared sheet, leaving space between.
4. Bake 7 to 8 minutes, or until cookies are golden brown.
5. Remove from baking sheet and cool.