

The Oatmeal Cookbook

468 Recipes

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Oatmeal Thumbprints

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1 cup packed brown sugar
3/4 cup white sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup water
2 1/2 cups quick cooking oats
1/2 cup finely chopped walnuts
1 teaspoon almond extract
1/4 cup raspberry jam

Directions

Preheat oven to 400 degrees F (205 degrees C).

Cream butter and shortening with sugars. Beat in eggs. In a separate bowl, sift together flour, baking soda, salt, nuts and cinnamon. Add to butter mixture alternately with water. Stir in oats and almond extract.

Drop by teaspoons on ungreased cookie sheets. Make a small indentation in each cookie. Fill with preserves.

Bake for 10-12 minutes.

Cranberry Oatmeal Drops

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup butter, softened
3/4 cup packed brown sugar
1 egg
1/4 cup milk
1 teaspoon orange zest
1 1/2 cups quick cooking oats
3/4 cup chopped cranberries
1/4 cup chopped walnuts
1 cup confectioners' sugar
1/2 teaspoon orange zest
1/4 teaspoon vanilla extract
2 tablespoons orange juice

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Sift together the flour, baking powder, cinnamon and nutmeg, set aside. In a medium bowl, cream the butter and sugar. Stir in the egg, milk and orange zest. Add dry ingredients, mix until well blended. Then stir in the quick oats, cranberries and nuts.

Drop dough by tablespoons onto the prepared cookie sheets about 2 inches apart. Bake for 10 to 12 minutes in the preheated oven, cookies should be lightly browned. Remove to cool on wire racks.

In a small bowl, stir together the confectioners' sugar, orange zest and vanilla. Stir in the orange juice 1 tablespoon at a time until desired consistency is reached. Drizzle onto cooled cookies.

Strawberry Oatmeal Cream Cheese Bread

Ingredients

1/3 cup milk
1/3 cup strawberries, mashed
1/3 cup cream cheese, diced
1 tablespoon butter
2 tablespoons honey
1 teaspoon salt
1/2 cup rolled oats
1 1/2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Start.

Cranberry Orange Oatmeal Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 tablespoon grated orange zest
1 teaspoon orange extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 cups rolled oats
1 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla, orange zest and orange extract. Combine the flour, baking soda and cinnamon; stir into the butter mixture. Stir in the oats and cranberries. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Oatmeal Chocolate Chip Cookies III

Ingredients

1 cup butter
3/4 cup packed brown sugar
1/4 cup white sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/4 cup boiling water
2 cups quick cooking oats
1/2 cup raisins (optional)
1 1/2 cups semisweet chocolate chips

Directions

Beat butter or margarine, sugars and vanilla until light and fluffy. Add flour and salt, mix well.

Dissolve baking soda in boiling water and add to mixture. Stir in rolled oats, raisins and chocolate chips.

Drop by teaspoonful onto ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10-12 minutes. Don't over cook. (There are no eggs in this recipe, I didn't forget to type it down).

Raspberry Oatmeal Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
2 1/2 cups quick cooking oats
3/4 cup margarine, melted
1 cup raspberry jam
1 tablespoon water

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

In a large bowl, mix together oats, cake mix, and melted margarine so that it makes nice clumps and there is no dry mix left. Press 1/2 of the oats mixture evenly into the bottom the prepared pan. In a separate bowl, mix jam with water, and spread over the crust. Sprinkle the remaining oat mixture evenly over the top.

Bake in the preheated oven for 18 to 23 minutes, or until the top is lightly browned. Cool before cutting into bars.

Laura's Easy Oatmeal Squares

Ingredients

1/2 cup sliced almonds
1/2 cup butter
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 cups oatmeal
1 cup chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread the almonds onto a baking sheet; toast until the nuts are golden brown and fragrant, about 5 minutes. Remove nuts from baking sheet, and reserve.

Melt butter in a small saucepan placed over medium heat. Stir in brown sugar; cook, stirring, until sugar has dissolved and mixture is bubbly. Remove from heat. Stir in vanilla and oatmeal. Press mixture into an 8 x 8 inch baking pan. Bake in preheated oven until lightly browned and set, about 20 minutes.

Remove from oven, and allow to cool slightly. Sprinkle chocolate chips over surface; let chocolate sit until melted, 2 to 3 minutes. Spread chocolate evenly over oatmeal squares. Sprinkle warm chocolate with toasted almonds. Cut into squares when cool.

Hillbilly Pie

Ingredients

3/4 cup light corn syrup
3/4 cup white sugar
3 eggs
1 cup rolled oats
1/4 cup margarine, melted
2 teaspoons vanilla extract
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine corn syrup, sugar, eggs, melted margarine and vanilla. Mix in the oatmeal. Pour filling into pie shell.

Bake in preheated oven for 60 minutes, or until a knife inserted in the center comes out clean.

Chocolate Banana Oatmeal Porridge

Ingredients

2 cups boiling water
1 cup rolled oats
1/4 teaspoon salt
1/2 cup brown sugar
1 banana, mashed
1/4 cup semisweet chocolate chips

Directions

In a saucepan, combine water, oats and salt. Simmer 5 minutes uncovered, stirring occasionally. Remove from heat, cover, and let stand 3 minutes. Stir in brown sugar, banana and chocolate chips.

Cooky Cookies

Ingredients

- 1 cup vegetable oil
- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 1 egg
- 2 teaspoons vanilla extract
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup cornflakes cereal
- 1 cup rolled oats
- 1 cup chopped walnuts
- 1 cup unsweetened flaked coconut

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat butter and sugars until fluffy. Slowly add oil and beat until oil is well incorporated. Add egg and vanilla, beat to mix.

In a small bowl, combine flour, soda and salt. Add to butter mixture and stir just until mixed. Combine corn flakes, oatmeal, nuts and coconut and add to cookie mixture; mix just until combined.

Use a cookie scoop to produce consistently sized cookies, but you can drop by rounded teaspoonfuls onto an ungreased cookie sheet, if you don't have a scoop. Bake at 375 degrees F (190 degrees C) for 12 minutes or until lightly browned. Since these are so rich, you can chill the individual balls of cookie dough and then freeze them in freezer bags. You can then take them directly from the freezer to the oven, just add a few minutes to the cooking time.

Cranberry Oatmeal Bars

Ingredients

1/2 cup melted butter
1 egg
1/3 cup brown sugar
1 teaspoon vanilla extract
1 cup flour
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon pumpkin pie spice
3/4 cup dried cranberries
3/4 cup pecans
3/4 cup old-fashioned rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 11x7 inch baking pan.

Pour melted butter into a mixing bowl, and beat in the egg, brown sugar, and vanilla extract. Sift the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and pumpkin pie spice together in a separate mixing bowl. Stir the flour mixture into the butter mixture until thoroughly blended. Mix in the cranberries, pecans, and oats until evenly blended. Press mixture into prepared baking dish.

Bake in preheated oven until top is dry and edges slightly pull away from the sides of the pan, 13 to 15 minutes. Cool before cutting into squares.

Banana Oatmeal Crumb Cake

Ingredients

1/2 cup butter, softened
2/3 cup packed brown sugar
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1 1/3 cups rolled oats
1/4 teaspoon salt
1 teaspoon baking soda
3/4 cup rolled oats
1/3 cup packed brown sugar
2 tablespoons butter, melted
2 tablespoons chopped walnuts
1/2 teaspoon ground cinnamon

Directions

Stir together flour, 1 1/3 cups oats, salt, and baking soda.

In a large bowl, cream 1/2 cup butter or margarine with 2/3 cup brown sugar. Beat in the eggs, then the bananas and vanilla. Beat the flour mixture into the banana mixture. Turn the batter into a greased and floured 8 inch square pan.

Mix 3/4 cup oats, 1/3 cup brown sugar, melted butter or margarine, walnuts, and cinnamon together until crumbly. Sprinkle evenly over the top of the batter.

Bake in preheated oven at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until it tests done. Transfer to a rack to cool.

Oatmeal Refrigerator Cookies

Ingredients

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 tablespoon grated orange zest
- 3 tablespoons molasses
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups rolled oats

Directions

In a large bowl, cream together the shortening, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the orange zest, molasses and vanilla. Combine the flour, baking soda and salt; stir into the molasses mixture until well blended. Mix in oats.

Divide the dough into halves, and shape into long logs about 2 inches in diameter. Wrap in waxed paper, and refrigerate for at least 8 hours or overnight.

Preheat the oven to 350 degrees F (175 degrees C). Slice chilled dough into rounds about 1/4 inch thick. Place 2 inches apart onto ungreased cookie sheets.

Bake for 11 to 13 minutes in the preheated oven, until the bottoms are lightly browned. Cool on the baking pan for a minute before removing to wire racks to cool completely.

The Best Oatmeal Cookies

Ingredients

3 eggs, beaten
1 cup raisins
1 teaspoon vanilla extract
1 cup butter, softened
1 cup brown sugar
1 cup white sugar
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon ground cinnamon
2 teaspoons baking soda
2 cups rolled oats
3/4 cup chopped pecans

Directions

In a small bowl, combine the eggs, raisins, and vanilla. Cover and chill for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, brown sugar, and white sugar. In a separate bowl, combine the flour, salt, cinnamon and baking soda; add to the creamed mixture and stir until all of the dry ingredients are absorbed. Next, stir in the egg and raisin mixture, then stir in the rolled oats and pecans. Dough will be stiff. Drop by teaspoonfuls onto an unprepared cookie sheet.

Bake for 10 to 12 minutes in the preheated oven, until the edges are golden. Allow cookies to cool 5 minutes on the baking sheet before removing to a wire rack to cool completely.

Toasted Oatmeal Cookies

Ingredients

3/4 cup butter or margarine
2 1/2 cups rolled oats
3/4 cup all-purpose flour
1 teaspoon baking soda
1 cup packed brown sugar
2 eggs, beaten
1 teaspoon vanilla extract
1/2 cup coarsely chopped salted
peanuts

Directions

In a large skillet over medium heat, melt butter until lightly browned. Add oats, stirring constantly until golden, about 8-10 minutes. Remove from the heat; cool. Combine flour and baking soda; set aside. In a large mixing bowl, beat brown sugar, eggs and vanilla until light. Stir in dry ingredients and peanuts until well blended. Let stand for 15 minutes. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 375 degrees F for 10 minutes or until golden. Remove to wire rack to cool.

Orange Blueberry Muffins

Ingredients

1 cup uncooked oatmeal
1 cup orange juice
3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1 cup sugar
1 cup vegetable oil
3 eggs, beaten
1 1/2 cups fresh or frozen blueberries
1 tablespoon grated orange peel
TOPPING:
1/2 cup finely chopped walnuts
1/3 cup sugar
1 teaspoon ground cinnamon

Directions

Combine the oatmeal and orange juice. Set aside. In a large mixing bowl, combine flour, baking powder, salt, soda and sugar. Make a well in the center of the dry ingredients and add oatmeal mixture, oil and eggs. Stir only until ingredients are moistened. Carefully fold in berries and orange peel. Spoon batter into greased muffin tins, filling about 3/4 full. Combine walnuts, sugar and cinnamon. Sprinkle over muffins and bake at 400 degrees F for 15 minutes or until muffins test done. Remove from tins and serve warm, if desired.

Apple Cinnamon Oatmeal

Ingredients

1 cup water
1/4 cup apple juice
1 apple, cored and chopped
2/3 cup rolled oats
1 teaspoon ground cinnamon
1 cup milk

Directions

Combine the water, apple juice, and apples in a saucepan. Bring to a boil over high heat, and stir in the rolled oats and cinnamon. Return to a boil, then reduce heat to low, and simmer until thick, about 3 minutes. Spoon into serving bowls, and pour milk over the servings.

Chocolate Chip Oatmeal Cake

Ingredients

1 3/4 cups boiling water
1 cup rolled oats
1 cup packed brown sugar
1 cup white sugar
1/2 cup butter
2 eggs
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 tablespoon unsweetened cocoa powder
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Mix water and oatmeal in mixing bowl, and let sit 10 minutes.

Add sugars, butter or margarine, and eggs. Mix well.

Add flour, baking soda, cocoa, and salt. Blend.

Pour into greased and floured 10 x 15 x 1 inch jelly roll pan. Top with chocolate chips and chopped nuts.

Bake in a preheated 350 degrees F (175 degrees C) oven for 20 minutes.

Oatmeal Crackers

Ingredients

1 1/2 cups rolled oats
1 cup whole wheat flour
1/2 teaspoon salt
1 tablespoon white sugar
1 teaspoon ground cinnamon
(optional)
1/2 cup water
5 tablespoons olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Place the rolled oats into a blender or the work bowl of a food processor, and pulse several times to grind them into coarse flour. Stir the oat flour together with whole wheat flour, salt, sugar, and cinnamon in a bowl. Pour in the water and olive oil, and mix to form a soft dough. Place the dough onto the prepared baking sheet, and roll out 1/8-inch thick. Using a knife, partially slice through the dough in desired shapes.

Bake in the preheated oven until just barely brown, 10 to 15 minutes. Watch carefully, as they burn easily. Allow to cool completely on baking sheet before breaking along score lines into individual crackers.

Buttermilk Oatmeal Bread

Ingredients

1 cup rolled oats
1 cup buttermilk
1/2 cup vegetable oil
1 egg
1/2 cup packed brown sugar
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Mix oats with buttermilk. Let stand for 1/2 hour.

Stir oil, egg, and brown sugar into oat mixture. Stir together flour, baking powder, soda, and salt: mix into oat mixture. Pour batter into a greased and floured 8 1/2 x 4 1/2 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until done.

Chocolate Chip Oatmeal Muffins

Ingredients

1/2 cup butter or margarine
3/4 cup packed brown sugar
1 egg
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
3/4 cup applesauce
1 cup rolled oats
1 cup semisweet chocolate chips

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg. Combine dry ingredients; add alternately with applesauce to the creamed mixture. Stir in oats and chips. Fill greased or paper-lined muffin tins 3/4 full. Bake at 350 degrees F for 25 minutes.

Grandmother's Oatmeal Cookies

Ingredients

3 eggs
1 cup raisins
1 teaspoon vanilla extract
1 cup butter flavored shortening
1 cup packed brown sugar
1 cup white sugar
2 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
2 cups quick cooking oats
1/2 cup chopped walnuts

Directions

Beat eggs, and stir in raisins and vanilla. Refrigerate for at least an hour.

Preheat oven to 350 degrees F (175 degrees C).

Cream together shortening, brown sugar, and white sugar until light and fluffy. Combine flour, baking soda, salt, and cinnamon; stir into the sugar mixture. Mix in raisins and eggs, then stir in oats and walnuts. Roll dough into walnut sized balls, and place 2 inches apart on ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until edges are golden. Cool on wire racks.

No Bakes

Ingredients

3 tablespoons unsweetened
cocoa powder
2 cups white sugar
1/2 cup milk
1/2 cup butter
3 cups quick cooking oats
1/2 cup crunchy peanut butter
1 tablespoon vanilla extract

Directions

Heat cocoa, sugar, milk and butter over medium heat. Boil these verrrry slowly (they will turn out better) when they reach the boiling point boil them for no longer than 90-120 seconds.

Stir together oats, peanut butter and vanilla with a big wooden spoon or Kitchen Aid. Pour the hot mix over the oatmeal mix and drop on wax paper.

New Mexico Oatmeal Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
3 eggs
2 tablespoons butter, melted
2/3 cup white sugar
1 cup packed brown sugar
2/3 cup quick cooking oats
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1/3 cup raisins

Directions

Beat eggs with an electric mixture. With a wooden spoon, stir in butter, white sugar, brown sugar, oats, vanilla, chopped nuts and raisins.

Pour into pie shell and bake at 375 degrees F (190 degrees C) for 30 minutes.

Oatmeal Dried Fruit Cookies

Ingredients

1 1/4 cups butter or margarine,
softened
1 1/4 cups brown sugar
1 egg
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups quick cooking oats
1 cup dried cranberries, or other
dried fruit

Directions

Preheat oven to 375 degrees F (190 degrees C)

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Sift together the flour, baking soda, salt, cinnamon and nutmeg, gradually stir into the creamed mixture. Finally, stir in the quick oats and dried fruit. Drop by rounded spoonfuls onto the unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Strawberry Banana Pie

Ingredients

1 unbaked pie crust
1/2 cup cold butter, cut into small pieces
1/4 cup packed brown sugar
1 cup all-purpose flour
1 tablespoon ground cinnamon
1 tablespoon ground nutmeg
2 tablespoons chopped walnuts (optional)
1/4 cup apple juice
3 ripe bananas, sliced
1/4 cup honey
1 cup chopped fresh strawberries
1/2 cup white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Press the prepared pie crust into a 9 inch pie pan and set aside.

Combine the butter, brown sugar, flour, cinnamon, nutmeg, and nuts in the bowl of a food processor. Pulse the mixture until it has the texture of oatmeal. Refrigerate this crumble topping until ready to use.

Pour the apple juice into a medium sauce pan over medium-low heat; add the sliced bananas and honey and stir until the honey melts. Mix in the chopped strawberries and white sugar. Simmer uncovered for 20 minutes. Pour the warm fruit mixture into the prepared pie crust; evenly distribute the cold crumble topping across the top of the pie.

Bake in the preheated oven until golden brown and set, about 20 minutes. Cool the pie on a wire rack for 30 minutes before serving.

Oatmeal Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/3 cup butter, melted
2/3 cup white sugar
1/2 teaspoon salt
3 eggs
1 cup corn syrup
1 cup quick cooking oats

Directions

Beat together the eggs, sugar, salt, butter, and syrup together. Stir in oats.

Pour into the unbaked pastry shell and bake in a preheated 350 degrees F (175 degrees C) oven until set, about 45 minutes to 1 hour. Let cool before cutting.

One of Everything

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup vegetable oil
- 1 cup butter
- 1 egg
- 3 1/2 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cream of tartar
- 1 teaspoon vanilla extract
- 1 cup crisp rice cereal
- 1 cup flaked coconut
- 1 cup rolled oats
- 1 cup semisweet chocolate chips

Directions

Mix together the sugars, oil, butter and egg.

Sift together the flour, baking soda, salt, cream of tartar and vanilla. Stir into butter mixture. Stir in vanilla

Stir in cereal, coconut, oatmeal, and chocolate chips.

Chill for at least an hour.

Preheat oven to 350 degrees F (180 degrees C).

Make into balls the size of walnuts. Mix and flatten with a glass dipped in sugar and bake for 8-10 minutes.

Seminary Muffins

Ingredients

1 egg
1 1/3 cups mashed ripe banana
3/4 cup packed brown sugar
1/3 cup applesauce
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
2 teaspoons baking powder
1 1/4 teaspoons salt
1 teaspoon ground cinnamon
1 cup quick cooking oats
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 12 cup muffin pan.

In a large bowl, combine egg, banana, brown sugar, applesauce and vanilla. In a separate bowl, sift together flour, baking soda, baking powder, salt and cinnamon.

Gently stir flour mixture and oatmeal into banana mixture. Fold in chocolate chips and walnuts. Pour batter into prepared muffin cups.

Bake in preheated oven or 15 to 20 minutes, or until light brown. Remove muffins from pan and place on a wire rack to let cool before serving.

Oatmeal-Currant Scones

Ingredients

- 1/4 cup orange juice
- 1/4 cup water
- 1 cup dried currants
- 2 cups rolled oats
- 3 cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 3 tablespoons white sugar
- 1 cup unsalted butter, cubed
- 1 1/3 cups cold milk

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Heat the orange juice and the water in a small pan, add the currants. Simmer the mixture for 1 minute, then let it sit until it cools slightly.

In a food processor, grind the oats with the flour, salt, baking powder, baking soda, and sugar. Add the butter. Run the machine in short spurts until the mixture has the consistency of sand. Transfer the mixture to a large mixing bowl.

Add milk and orange/currant mixture to the large mixing bowl. Stir until the mixture begins to hold together.

Form the dough into a large ball with your hands, adding a bit of milk if necessary. Press or roll out the ball of dough until it is 1 inch thick. Cut the dough into 16 squares or triangles.

Bake the scones on an ungreased baking sheet for 15 minutes or until they are lightly browned on the edges.

Chocolate Oatmeal Sandwiches

Ingredients

2 1/2 cups butter or margarine,
softened
1 1/2 cups packed brown sugar
1 cup sugar
2 eggs
1 tablespoon vanilla extract
6 cups quick cooking oats
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
2 teaspoons baking soda
1 teaspoon salt

FILLING:

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
2 tablespoons butter or margarine
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine oats, flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10 minutes or until set. Remove to wire racks to cool.

For filling, combine chocolate chips, milk and butter in a saucepan. Cook and stir over medium heat until chips are melted. Remove from the heat; beat in vanilla. Spread on the bottom of half of the cookies; top with remaining cookies.

Monster Cookies IV

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 tablespoon real maple syrup
- 1 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1/3 cup graham cracker crumbs
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3 cups rolled oats
- 2 cups semisweet chocolate chips
- 4 ounces finely grated chocolate bar
- 1/2 cup chopped walnuts
- 1/2 cup chopped cashews
- 1/2 cup chopped pecans

Directions

Place margarine in a large bowl. With an electric mixer, cream for 30 seconds. Stop and scrape bowl. Add sugars and cream for 2 minutes. Stop and scrape bowl. Add eggs, vanilla, and maple syrup. Mix for 2 minutes. Scrape bowl.

Add all-purpose flour, whole wheat flour, graham cracker crumbs, baking soda, baking powder, and salt. Mix on low for 1 minute. Add oatmeal and mix on low for 1 to 1 1/2 minutes, until thoroughly blended. Add chocolate and nuts. Mix on low for 30 seconds, just until blended.

Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes. Cool completely on wire racks.

Coconut Oatmeal Crispies

Ingredients

- 1 cup butter flavored shortening
- 1 cup sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups quick-cooking oats
- 1 1/2 cups all-purpose flour
- 1 cup flaked coconut
- 1 teaspoon baking soda
- 1 teaspoon salt

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the oats, flour, coconut, baking soda and salt; gradually add to creamed mixture. Shape into two 6-in. rolls; wrap each roll in plastic wrap. Refrigerate for 1 hour or until firm.

Unwrap dough and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

Oatmeal and Wheat Flour Blueberry Pancakes

Ingredients

1/2 cup whole wheat flour
1/2 cup all-purpose flour
2 tablespoons brown sugar
2 tablespoons baking powder
3/4 teaspoon salt
1 1/2 cups quick cooking oats
2 cups soy milk
3 eggs, beaten
1/4 cup olive oil
1/2 cup frozen blueberries

Directions

Preheat a lightly oiled griddle over medium heat.

In a large bowl, mix whole wheat flour, all-purpose flour, brown sugar, baking powder, and salt.

In a small bowl, mix oats and soy milk. Whisk in eggs and olive oil. Pour into the flour mixture all at once. Continue mixing until smooth. Gently fold in blueberries.

Pour batter about 1/4 cup at a time onto the prepared griddle. Cook 1 to 2 minutes, until bubbly. Flip, and continue cooking until lightly browned.

Honey Oatmeal Bread I

Ingredients

1 cup bread flour
1 1/4 cups whole wheat flour
1/4 cup rolled oats
1/8 cup wheat germ
2 tablespoons honey
7/8 cup milk
1/2 cup water
1 teaspoon salt
1 tablespoon butter
1/4 (.25 ounce) package active dry yeast

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer. Select the multigrain setting, and press start.

No Bake Cookies II

Ingredients

2 cups white sugar
1/2 cup butter
1/2 cup milk
3 tablespoons cocoa powder
3 cups quick cooking oats
1 teaspoon vanilla extract

Directions

Mix together sugar, butter or margarine, and milk in a saucepan. Bring to a boil and boil for one minute, stirring constantly.

Remove from heat and mix in cocoa, quick oatmeal and vanilla. Drop by spoonfuls on waxed paper.

Orange Oatmeal Raisin Bread

Ingredients

2 cups quick-cooking oats
1/2 cup raisins
2 1/2 cups water, divided
1 (.25 ounce) package active dry yeast
1/2 cup orange juice
1/2 cup molasses
1/3 cup vegetable oil
1 tablespoon salt
6 cups all-purpose flour
1 egg
1 tablespoon milk

Directions

Place oats and raisins in a bowl. Heat 2 cups water to 120 degrees F-130 degrees F; pour over oats and raisins. Cool to 110 degrees F-115 degrees F, about 10 minutes. Place yeast in a small bowl. Heat remaining water to 110 degrees F-115 degrees F; pour over yeast to dissolve. Add to oat mixture. Add the orange juice, molasses, oil, salt and 3 cups flour; beat until smooth. Stir into enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Turn onto a lightly floured surface; divide into thirds. Shape each into a round or oval loaf. Place on greased baking sheets. Cover and let rise until doubled, about 45 minutes. With a sharp knife, make three to five shallow slashes across the top of each loaf. Beat egg and milk; lightly brush over loaves. Bake at 350 degrees F for 35-40 minutes or until golden brown. Remove from pans to wire racks to cool.

Oatmeal Pecan Cookies

Ingredients

- 1 cup shortening
- 1 cup packed brown sugar
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups old-fashioned oats
- 1 cup chopped pecans

Directions

In a mixing bowl, cream shortening and sugars. Add eggs and vanilla. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in oats and nuts. Chill for 30 minutes. Shape into 1-1/2-in. balls; place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool on wire racks.

Oatmeal and Tomato Soup

Ingredients

1 onion, chopped
3 cloves crushed garlic
3 1/2 tablespoons margarine
1 (14.5 ounce) can stewed tomatoes
4 cups water
salt and pepper to taste
3/4 cup rolled oats

Directions

In a skillet, saute onion and garlic in butter, until onion becomes tender and begins to brown.

Add undrained tomatoes, water, salt and pepper. Bring to a simmer.

While soup is simmering, toast rolled oats in a heavy bottomed sauce pan, stirring till they are brown. Stir in oats to soup and cook for about 6 to 10 minutes, and then serve.

Grandpa Hubbard's Oatmeal

Ingredients

3 3/4 cups water
2 cups rolled oats
1 pinch salt
4 teaspoons butter
1/4 cup brown sugar
1 cup non-dairy creamer
4 tablespoons milk
1/4 cup brown sugar

Directions

In a medium saucepan, heat water to boiling. Reduce heat to low; stir in oats and salt. Cook until oats have thickened, about 5 minutes.

Place 1 teaspoon of butter and 1 tablespoon of brown sugar in the bottom of each four serving bowls. Spoon oatmeal into each bowl and stir until butter and sugar are melted. Pour 1/4 cup of creamer and 1 tablespoon of milk over each bowl. Top each serving with another tablespoon of brown sugar. Serve hot.

Caramel Chewy Oatmeal Cookies

Ingredients

3/4 cup butter flavored shortening
1 1/4 cups packed brown sugar
1 egg
1/3 cup milk
1 1/2 teaspoons vanilla extract
3 cups quick cooking oats
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 1/2 cups chopped walnuts
36 caramels

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Combine shortening, brown sugar, egg, milk, and vanilla in large bowl. Beat at medium speed until creamy.

Combine oats, flour, baking soda, salt and cinnamon. Mix into creamed mixture until just blended. Stir in nuts.

Drop by rounded tablespoon onto baking sheet two inches apart and place caramel in center-do not press down. Bake ten to twelve minutes or until light brown around edges and caramel is completely melted.

Agent Orange Habanero Pepper Paste

Ingredients

22 habanero peppers, seeded and minced
8 habanero peppers, with seeds, minced
2 cups water
1 carrots, chopped
1/2 cup onion, chopped
1/4 teaspoon ground cumin
1 tablespoon garlic, minced

Directions

Bring the habaneros and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer 15 minutes. Remove from heat, and stir in carrots, onion, cumin and garlic. Carefully puree the vegetables in a blender until smooth, then return to the saucepan, and continue simmering 45 minutes to 1 hour until thickened to the consistency of oatmeal. When ready, refrigerate overnight before using.

Stuffed Chicken with Pastry Crust

Ingredients

6 tablespoons cold butter
2 cups all-purpose flour
1/2 teaspoon salt
1/3 cup water, or more as needed

3 skinless, boneless chicken breast halves
1 cup shredded White American cheese, divided
2 1/2 cups fresh spinach leaves, divided
3 tablespoons dried basil
3 teaspoons garlic powder
3 pinches garlic salt
1 beaten egg

Directions

Cut the butter into 1/4-inch thick slices; combine in the bowl of a food processor with the flour and salt. Pulse until the mixture resembles coarse crumbs; drizzle in water with the machine running, 1 tablespoon at a time, until the dough resembles lumpy oatmeal. Gather the dough into a ball, cover with plastic wrap, and refrigerate for at least 30 minutes.

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper.

Place each chicken breast between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the chicken breast with the smooth side of a meat mallet to a thickness of 1/2 inch. Spread each chicken breast with a third of the cheese and spinach, and fold each chicken breast in half. Sprinkle each chicken breast with 1 tablespoon of basil, 1 teaspoon of garlic powder, and a pinch of garlic salt.

On a well-floured work surface, roll the dough ball out into a rectangle about 1/8-inch thick and cut into 3 equal-size pieces. Wrap each folded chicken breast in pastry and pinch the edges together to enclose the chicken in the pastry dough. Place the wrapped chicken breasts onto the prepared baking sheet, brush each pastry package with beaten egg, and bake until the chicken is no longer pink inside and the crust is golden brown, 40 to 45 minutes.

Oatmeal Pie V

Ingredients

1 (9 inch) pie shell
1/4 cup butter
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
1 cup light corn syrup
3 eggs
1 cup quick cooking oats

Directions

Cream together butter or margarine and sugar. Stir in cinnamon, cloves, and salt. Stir in syrup. Add eggs one at a time, stirring after each addition until blended. Stir in oats. Pour filling into pie shell.

Bake at 350 degrees F (175 degrees C) for about 1 hour, or until knife inserted in center comes out clean.

Maple Raisin Oatmeal Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup packed brown sugar
1/2 cup sugar
2 eggs
1 teaspoon maple flavoring
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 cups quick-cooking oats
1 cup raisins

Directions

In a mixing bowl, cream the butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in maple flavoring. Combine the flour, baking soda, cinnamon and salt; gradually add to the creamed mixture. Stir in oats and raisins.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Oatmeal Yeast Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 1/2 cups boiling water
1/2 cup shortening
1/2 cup honey
2 eggs
1 cup quick-cooking oats
1 tablespoon salt
6 cups all-purpose flour
1 tablespoon butter or margarine, melted

Directions

In a large mixing bowl, dissolve yeast in warm water; set aside. In another bowl, stir boiling water and shortening until shortening is melted. Add honey; cool to 110 degrees F-115 degrees F. Add eggs, oats, salt and shortening mixture to yeast mixture. Add 3 cups flour; stir until smooth. Stir in enough of the flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Shape each portion into a loaf. Place in two greased 9-in. x 5-in. x 3 -in. loaf pans. Prick tops with a fork. Brush with butter. Cover and let rise until doubled, about 40 minutes. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pans to cool on wire racks.

Sunflower Oatmeal Cookies

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup butter, softened
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 2 cups rolled oats
- 1 cup roasted and salted sunflower seeds
- 1 cup flaked coconut (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the white sugar, brown sugar, and butter until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and baking soda; stir into the creamed mixture until just blended. Mix in the rolled oats and sunflower seeds. Stir in coconut if desired. Drop dough by heaping teaspoonfuls onto ungreased cookie sheets. Leave room for spreading.

Bake for 10 to 12 minutes in the preheated oven, or until the cookies begin to brown around the edge. Allow cookies to set for a few minutes on the sheet before removing to wire racks to cool completely.

Chewy Oatmeal Cherry Toffee Crisps

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 cup unsalted butter, softened
3/4 cup brown sugar
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups rolled oats
1 cup dried cherries
1 cup miniature semisweet chocolate chips
1 cup toffee baking bits

Directions

Sift together the flour and baking soda; set aside. In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and vanilla. Gradually stir in the sifted mixture, then mix in the oats, cherries, chocolate chips and toffee bits until evenly distributed. Divide the dough into 3 portions and form them into logs, about 2 inches in diameter. wrap in waxed paper and refrigerate or freeze until firm.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line them with parchment paper. Slice dough logs into 3/4 inch thick slices. Place the cookies 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Spiced Peach Oatmeal Muffins

Ingredients

- 1 cup quick cooking oats
- 1 cup buttermilk
- 1/3 cup brown sugar
- 1/3 cup applesauce
- 1/4 cup molasses
- 2 eggs
- 1 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 1/2 cups pitted and diced fresh peaches
- 2 tablespoons white sugar
- 1/2 teaspoon ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, mix together oats, buttermilk, brown sugar, applesauce, molasses and eggs. In a separate bowl, stir together flour, baking soda and baking powder. Stir flour mixture into eggs mixture, just until moistened. Fold in peaches. Spoon batter into prepared muffin cups.

Bake in preheated oven for 15 minutes. While muffins are baking, combine 2 tablespoons sugar and 1/2 teaspoon cinnamon. After 15 minutes of baking, remove muffins from oven and sprinkle with cinnamon sugar. Return to oven and continue baking for 3 minutes, until a toothpick inserted into center of a muffin comes out clean.

Oatmeal and Everything Bars

Ingredients

1 (14 ounce) package individually wrapped caramels
3 tablespoons milk
3/4 cup margarine
1 cup all-purpose flour
1 cup rolled oats
3/4 cup packed brown sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Peel the plastic wrapping from the caramels and melt them in a saucepan over medium heat along with the milk. (If using a microwave, use a large, microwave-safe bowl, melt the caramels and milk in the microwave at medium power for 2 to 3 minutes, checking every 20 to 30 seconds.) Stir and set aside.

Melt the margarine and combine with flour, oats, brown sugar, baking soda and salt.

Press slightly more than half the oat mixture into a greased 11 x 7 inch pan. Sprinkle chocolate chips on top of the mixture, then pour the caramel over the chips. Top with remaining oat mixture.

Bake for 20 minutes; cool. Cut into bars.

Evie's Rhubarb Pie with Oatmeal Crumble

Ingredients

4 cups sliced fresh rhubarb (about 1/2 inch thick)
1 1/2 cups white sugar
2 tablespoons quick-cooking tapioca
1 1/2 tablespoons butter, melted
1 (9 inch) refrigerated pie crust
1/2 cup regular rolled oats
1/4 cup white sugar
2 tablespoons all-purpose flour
1 tablespoon butter, melted
1 pinch ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C).

Toss the rhubarb with 1 1/2 cups of sugar and the tapioca in a large bowl. Drizzle with the melted butter and toss again to coat. Pour the rhubarb into the pie crust, and set aside.

Mix together the oats, 1/4 cup sugar, flour, softened butter, and cinnamon in a small bowl until evenly blended. Sprinkle the oat topping over the rhubarb.

Bake in the preheated oven for 15 minutes, then reduce the heat to 325 degrees F (165 degrees C), and continue baking until rhubarb is tender enough to pierce with a fork, about 30 minutes more. Allow to cool to room temperature before serving.

Oatmeal Cookies Light

Ingredients

1 1/4 cups reduced fat margarine
1/2 cup white sugar
3/4 cup packed brown sugar
2 egg whites
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 teaspoon baking soda
3 cups rolled oats

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the margarine, white sugar and brown sugar until smooth. Beat in the egg whites one at a time, then stir in the vanilla. Combine the flour and baking soda; stir into the sugar mixture. Mix in the rolled oats. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cranberry Oatmeal Cookies

Ingredients

10 tablespoons butter
2/3 cup packed dark brown sugar
1 teaspoon vanilla extract
2 eggs
1 1/2 teaspoons baking soda
1 pinch salt
1 2/3 cups whole wheat flour
1 cup rolled oats
2 cups chopped cranberries
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend butter and sugar until fluffy. Add eggs and vanilla and mix well. In a separate bowl sift flour, baking soda, and salt together. Stir into butter mixture. Stir in the oats. Fold in nuts and cranberries. Drop spoonfuls of cookie dough onto ungreased cookie sheets, spaced at least 2 inches apart. These cookies spread.

Bake 8 to 10 minutes in the preheated oven, until the edges are crisp and the centers appear dry. Cool on wire racks and enjoy.

Dreamy Fudge Bar Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
Dash salt
3 cups rolled oats
CHOCOLATE FILLING:
2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 tablespoon butter or margarine
1 cup chopped walnuts
1/4 teaspoon almond extract

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Combine flour, soda, salt and oats; stir into creamed mixture; set aside. For filling, combine chips, milk and butter in a saucepan. Melt over low heat, stirring until smooth. Cool slightly. Stir in walnuts and extract. Press two-thirds of oatmeal mixture into bottom of a greased 15-in. x 10-in. x 1-in. baking pan. Cover with filling and sprinkle remaining oatmeal mixture on top. Flatten slightly. Bake at 350 degrees F for 20 minutes.

Oatmeal Chip Cookie Mix

Ingredients

1 1/4 cups quick cooking oats
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup milk chocolate chips
1/3 cup white vanilla chips
1/2 cup slivered almonds
1/4 cup flaked coconut
1/2 cup packed brown sugar
1/2 cup sugar
ADDITIONAL INGREDIENTS:
1/2 cup butter, softened
1 egg
1/2 teaspoon vanilla extract

Directions

Place oats in a food processor; cover and pulse until fine; set aside. In a bowl, combine the flour, baking powder, baking soda and salt. In a 1-qt. glass jar, layer the oats, flour mixture, chips, almonds, coconut, brown sugar and sugar, packing well between each layer. Cover and store in a cool dry place for up to 6 months. Yield: 1 batch (about 4 cups total),

To prepare cookies: In a large mixing bowl, cream butter. Beat in egg and vanilla. Add cookie mix and mix well (mixture will be dry). Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-15 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks.

Ginger-Touched Oatmeal Peanut Butter Cookies

Ingredients

1/2 cup butter
1/2 cup shortening
1 cup peanut butter
1 cup packed brown sugar
3/4 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground ginger
1 cup rolled oats
1 cup chopped crystallized ginger

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening, butter, brown sugar and white sugar. Beat in the eggs, peanut butter and vanilla. Combine the flour, baking soda, salt and ground ginger, stir into the creamed mixture. Finally, stir in the rolled oats and candied ginger. Drop by rounded teaspoonfuls onto an unprepared cookie sheet.

Bake for 10 to 12 minutes in the preheated oven, until golden brown. Remove from the baking sheet to cool on wire racks. Store in an airtight container when cool.

Oatmeal Raisin Cookies III

Ingredients

1 cup raisins
1 1/4 cups water
2/3 cup butter
1 cup white sugar
2 eggs
1 cup rolled oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon salt

Directions

Boil raisins for 2 to 3 minutes, reserving raisin water.

Cream margarine and sugar. Add eggs, oatmeal and 9 tablespoons raisin water. Add flour, baking soda, spices and salt. Stir in raisins.

Drop by a rounded teaspoonful onto cookie sheet. Bake 350 degrees F (175 degrees C) for 10-12 minutes.

Sara's Famous Cherry Crisp

Ingredients

2 (21 ounce) cans LUCKY LEAF®
Cherry Pie Filling
1/2 cup butter, softened
1 1/2 cups quick oats
1 cup brown sugar
1/2 cup finely chopped pecans

Directions

Preheat oven to 350 degrees. Place two cans of LUCKY LEAF Cherry Pie Filling in bottom of 9x13 inch pan. Blend softened butter, oatmeal, brown sugar and pecans until it is crumbly. Sprinkle all of mixture over top of the pie filling. Bake for 30 minutes or until golden brown.

Dominican Style Oatmeal

Ingredients

1 1/2 cups milk
1/2 cup quick cooking oats
2 tablespoons white sugar
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg
1 pinch salt

Directions

Combine milk, oats, sugar, cinnamon, nutmeg, and salt in a saucepan. Bring to a boil, stirring constantly for 2 minutes.

Oatmeal MM Cookies

Ingredients

1/2 cup butter flavored shortening
2/3 cup brown sugar
1/3 cup white sugar
1 egg
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1 1/2 cups rolled oats
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup candy-coated milk
chocolate pieces

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the shortening, brown sugar and white sugar until smooth. Beat in the egg and vanilla until well blended. Combine the oats, flour, baking powder and salt; stir into the creamed mixture. Mix in the candy-coated chocolate pieces. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 10 minutes in the preheated oven, until light golden brown.

Ranger Joe Cookies

Ingredients

1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon vanilla extract
1 cup rolled oats
1 cup crisp rice cereal
1/2 cup peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the butter, sugar and egg until smooth and creamy.

Sift the flour, baking soda and baking powder. Add this to the butter mixture. Stir in the vanilla, oatmeal, puffed rice cereal, and peanut butter. Mix until combined.

Drop by heaping teaspoons onto ungreased baking sheets and bake at 350 degrees F (175 degrees C) for 10 to 12 minutes or until lightly browned around the edges.

Oatmeal Buttermilk Cookies

Ingredients

1/2 cup butter, softened
1 cup brown sugar
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
2/3 cup buttermilk
1 1/2 cups rolled oats
1/2 cup chopped walnuts
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the egg. Combine the flour, baking soda, nutmeg, cinnamon and allspice; stir into the sugar mixture alternately with the buttermilk. Mix in the oats, walnuts and raisins. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Eskimo Cookies

Ingredients

3/4 cup butter
3/4 cup white sugar
3 tablespoons unsweetened
cocoa powder
1/2 teaspoon vanilla extract
1 tablespoon water
2 cups rolled oats
1/3 cup confectioners' sugar for
decoration

Directions

Soften butter and beat well. Add sugar and mix well. Add cocoa, vanilla and water. Then add oatmeal.

Shape into 36 balls and roll in confectioners' sugar. Keep in refrigerator.

Pumpkin Oatmeal

Ingredients

1 cup quick-cooking rolled oats
3/4 cup milk, or as needed
1/2 cup canned pumpkin puree
1/4 teaspoon pumpkin pie spice
1 teaspoon cinnamon sugar

Directions

Mix together oats and milk in a microwave-safe bowl. Cook on high for 1 to 2 minutes, stirring once. Add more milk or oats to achieve the desired consistency, and cook for another 30 seconds. Stir in pumpkin puree, pumpkin pie spice, and cinnamon sugar. Heat through, and serve.

Oatmeal Gingersnaps

Ingredients

1/2 cup shortening
1/4 cup molasses
1 egg
1 1/2 cups all-purpose flour
1 cup sugar
3/4 cup quick-cooking oats
1 teaspoon baking soda
1 teaspoon ground ginger
1/4 teaspoon ground cloves
1/4 teaspoon salt
Additional sugar

Directions

In a mixing bowl, cream shortening, molasses and egg. Combine dry ingredients; stir into creamed mixture. Roll into 1-in. balls; roll in sugar. Place on greased baking sheets. Flatten slightly with a flat-bottomed glass. Bake at 350 degrees F for 10 minutes (do not overbake).

Creamy Apple Cinnamon Raisin Oatmeal

Ingredients

2 cups water
2 teaspoons brown sugar
1 teaspoon ground cinnamon
2 tablespoons maple syrup
1 cup uncooked rolled oats
2 tablespoons raisins
1 apple - peeled, cored and cubed

Directions

In a medium saucepan, combine water, brown sugar, cinnamon, and syrup. Heat mixture to a boil.

When water is at a boil, reduce heat and add in oats. Cook for about 5 minutes, or until all water is soaked by the oats. Remove from heat, stir in apples and raisins and serve.

Oatmeal Apple Muffins

Ingredients

1 egg
3/4 cup fat free half-and-half
3 tablespoons canola or olive oil
1/3 cup Splenda or sugar
1 medium apple, peeled and chopped
3/4 cup dried cranberries or raisins
1/2 cup walnut pieces
1 cup whole-wheat flour
1 cup quick-cooking oats
1/4 teaspoon salt
1 tablespoon baking powder
1/2 teaspoon ground nutmeg
2 teaspoons ground cinnamon

Directions

Preheat oven to 450 degrees.

In a bowl, beat together egg, half-and-half, oil, and Splenda (or sugar). In a large bowl, combine remaining ingredients. Fold egg mixture into dry mixture, just to moisten.

Fill non-stick muffin tins 3/4 full. Bake 15 to 20 minutes.

Oatmeal Sugar Cookies

Ingredients

1 cup white sugar
1 cup shortening
2 eggs
1 teaspoon vanilla extract
1 cup rolled oats
1/2 cup raisins
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

Directions

Cream sugar, shortening (may substitute 1/2 cup butter or margarine), eggs and vanilla thoroughly. Mix in remaining ingredients. Refrigerate 4 to 5 hours or overnight.

Preheat oven to 375 degrees F (190 degrees C).

Shape dough by rounded teaspoonfuls into balls. Place on ungreased baking sheet. Flatten with greased bottom of glass dipped in sugar. Bake for 10 minutes.

Oatmeal Raisin Cookies VIII

Ingredients

1/4 cup margarine, softened
2 tablespoons fructose sweetener
2 egg whites
3/4 cup applesauce
1/4 cup unsweetened apple juice concentrate, thawed
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt (optional)
1 1/2 cups rolled oats
1/3 cup chopped raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, fructose and egg whites until smooth. Stir in the applesauce, apple juice concentrate and vanilla. Combine the flour, baking soda, cinnamon and, if desired, salt; stir into the applesauce mixture. Finally, mix in the oats and chopped raisins. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 15 to 17 minutes in the preheated oven, until cookies are firm to the touch and lightly browned. Cool 1 minute on the cookie sheets before removing to wire racks to cool completely. When cool, store in an airtight container. I like to keep mine in the refrigerator.

Oatmeal Chip Cookies

Ingredients

1 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2 cups old-fashioned oats
2 cups semisweet chocolate chips

Directions

In a large mixing bowl, cream the butter, sugar and brown sugar. Beat in eggs and vanilla. Combine the flour, baking soda, baking powder and salt; add to creamed mixture. Stir in oats and chocolate chips.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 11-12 minutes. Cool on wire racks.

Swedish Oatmeal Drops

Ingredients

1 cup butter (no substitutes),
melted
1 cup quick-cooking oats
1 egg
1 cup sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup flaked coconut
1 cup chopped nuts
1 teaspoon baking powder

Directions

In a large bowl, pour butter over oats. Stir to coat; let stand for 10 minutes. In a small bowl, combine the eggs, sugar and vanilla; pour over oat mixture. Combine flour, coconut, nuts and baking powder; gradually add to the oat mixture. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 9-11 minutes or until edges are golden brown. Cool for 5 minutes before removing to wire racks.

Chocolate Oatmeal Cake

Ingredients

1 1/2 cups boiling water
1 cup quick-cooking oats
1 cup semisweet chocolate chips
1/2 cup stick margarine, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
COFFEE FROSTING:
2 teaspoons instant coffee granules
1/4 cup half-and-half cream, warmed
1/2 cup stick margarine, softened
1 teaspoon vanilla extract
1/8 teaspoon salt
4 cups confectioners' sugar

Directions

In a bowl, combine the water and oats. Sprinkle with chocolate chips (do not stir); let stand for 20 minutes. In a mixing bowl, cream margarine and sugars. Add eggs, one at a time, beating well after each addition. Beat in oat mixture.

Combine flour, baking soda and salt; add to the creamed mixture and mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, dissolve coffee granules in cream; set aside. In a small mixing bowl, cream margarine; add vanilla and salt. Gradually beat in sugar. Beat in enough of the coffee mixture to achieve spreading consistency. Frost the cake.

Oatmeal Sandwich Cremes

Ingredients

3/4 cup shortening
1 cup sugar
1 cup packed brown sugar
1 egg
1/4 cup water
1 teaspoon vanilla extract
1 1/2 cups self-rising flour*
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 cups quick-cooking oats
3/4 cup raisins

FILLING:

1/2 cup butter or margarine,
softened
1/2 cup shortening
3 3/4 cups confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla extract
Dash salt

Directions

In a mixing bowl, cream shortening and sugars. Beat in egg, water and vanilla. Combine flour, baking soda and cinnamon; gradually add to the creamed mixture. Stir in oats and raisins. Drop by tablespoonfuls 3 in. apart onto ungreased baking sheets. Flatten with a glass. Bake at 325 degrees F for 13-14 minutes or until lightly browned. Remove to wire racks to cool.

Combine filling ingredients in a mixing bowl; beat until smooth. Spread on the bottom of half of the cookies; top with remaining cookies.

Honeydew Blueberry Soup

Ingredients

1 honeydew melon
1 pint blueberries
6 oatmeal cookies

Directions

Cut the melon from the rind and into chunks. Puree until smooth in a food processor or blender. Pour into a large bowl and stir blueberries into pureed melon. Chill until quite cold.

To serve, ladle soup into individual bowls and crumble an oatmeal cookie over each serving.

Apricot-Cherry Bars With Oatmeal Crumble

Ingredients

1 cup all-purpose flour
1 cup old-fashioned oats
3/4 cup light brown sugar, firmly packed
1/4 teaspoon salt
8 tablespoons butter
2 cups sweetened, flaked coconut
2 cups sliced almonds
2 cups dried cherries
2 cups dried apricots, coarsely chopped
1 1/2 (14 ounce) cans sweetened condensed milk

Directions

Adjust oven rack to lower-middle position; heat oven to 325 degrees. Spray a 13-by-9-inch Pyrex baking pan with vegetable cooking spray. Set aside.

In a medium bowl, mix flour, oats, brown sugar and salt. Stir in butter with a fork until well mixed and clumps have formed. Spread 1 1/2 packed cups of oat mixture over the bottom of the pan, pressing to form a thin crust.

Mix coconut, almonds, cherries, apricots and milk in a large bowl. Pour over crust, using a rubber spatula to evenly distribute and press down. Sprinkle remaining oat mixture over dried fruit filling.

Bake until lightly golden, about 30 minutes. Cool to room temperature. (You can cover and store at room temperature up to 2 days.)

To serve, cut into generous 1 1/2-inch squares.

Frosted Oatmeal Bars

Ingredients

2 cups rolled oats
1/2 cup packed brown sugar
1/2 cup butter
1/2 cup honey
1/2 cup semisweet chocolate chips
1/4 cup peanut butter

Directions

In medium bowl, combine oats, sugar, butter, and honey. Microwave on high for 4 1/2 - 5 1/2 minutes or until bubbly, stirring twice.

Spread honey mixture in an 8 x 8 inch pan. Cool in refrigerator.

In small bowl, combine chocolate chips and peanut butter. Microwave on high for 1 - 1 1/2 minutes or until chips are soft, stirring once. Spread over cookie mixture. Refrigerate until chocolate is firm. Cut into squares.

Restaurant-Quality Maple Oatmeal Scones

Ingredients

3/4 cup dried cherries
1 egg
3/4 cup buttermilk
3/4 teaspoon vanilla extract
3 cups all-purpose flour
1/2 cup rolled oats
1 tablespoon cornstarch
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
3/8 teaspoon salt
3/4 cup white sugar
2 tablespoons real maple syrup
1/2 teaspoon maple flavored
extract
3/4 cup unsalted butter
1 egg white
1 teaspoon white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C). Line a heavy duty baking sheet with parchment paper. To prepare fruit, cover with boiling water and let stand 5 minutes. Drain and dry with paper toweling.

In a two cup measure, stir together the egg, buttermilk and vanilla, maple syrup and maple extract.

In a food processor bowl, place the flour, oatmeal, corn starch, baking powder, soda, salt and sugar. Process briefly to blend ingredients. Drop in chunks of butter and pulse to cut in. Stop when you have a coarse, grainy mixture. Alternately you can do this by hand with a pastry blender or two knives.

Remove mixture to a large mixing bowl. Make a well in the center. Stir in buttermilk/egg mixture. Blend in dried cherries. Stir with a fork to make a soft dough.

Turn out onto a lightly floured work surface and knead only to get a slightly cohesive dough. Divide the dough into 3 equal size pieces. Pat each piece into an 8 to 10 inch circle, 1/2 to 3/4 inch thick. Cut each circle into eight wedges. Place on baking sheet. Paint tops with beaten egg white and garnish with about 1 teaspoon of the sugar.

Bake at 425 degrees F (220 degrees C) for 15 to 18 minutes or until golden brown.

Berry Oatmeal Muffins

Ingredients

3/4 cup quick cooking oats
1/4 cup wheat germ
1 1/2 cups all-purpose flour
1/2 cup sugar
1/2 cup chopped walnuts
1/2 teaspoon salt
1 tablespoon baking powder
3/4 cup milk
1/2 cup vegetable oil
1 egg
1 cup blueberries
1/3 cup quick cooking oats
1/4 cup brown sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease 12 muffin cups.

In a large bowl, mix the 3/4 cup oats, wheat germ, flour, sugar, walnuts, salt, and baking powder. Stir in the milk, oil, and egg just until dry ingredients are evenly moist. Fold in the blueberries. Scoop batter into the prepared muffin cups.

Mix 1/3 cup oats, brown sugar, and cinnamon in a small bowl, and sprinkle over the batter.

Bake 20 minutes in the preheated oven, or until a knife inserted in the center of a muffin comes out clean.

Oatmeal Shortbread

Ingredients

1/2 cup finely chopped walnuts
2 cups rolled oats
1 1/2 cups all-purpose flour
1 cup unsalted butter
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
3/4 cup packed brown sugar
1/2 cup white sugar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large mixing bowl, cream together the butter and white and brown sugars. Add egg, almond and vanilla extracts and stir well. In a separate bowl, mix together the flour, salt and baking soda. Stir into butter mixture, and mix until well blended. Stir in chopped nuts and oats.

Roll about 1 tablespoon of dough into a ball. Flatten dough on cookie sheet with a fork and bake for 8 to 12 minutes.

Fruit Oatmeal Cookie Bars

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1 cup all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1 1/2 cups rolled oats
1 1/2 cups any flavor fruit jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Combine the butter, brown sugar, flour, baking soda, salt and rolled oats. Press 2 cups of the mixture into the bottom of the prepared pan. Spread the preserves over the top and sprinkle with the remaining crumb mixture, gently pressing crumbs into jam.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Allow to cool before cutting.

Banana Nut Oatmeal

Ingredients

1/4 cup quick cooking oats
1/2 cup skim milk
1 teaspoon flax seeds
2 tablespoons chopped walnuts
3 tablespoons honey
1 banana, peeled

Directions

Combine the oats, milk, flax seeds, walnuts, honey, and banana in a microwave-safe bowl. Cook in microwave on High for 2 minutes. Mash the banana with a fork and stir into the mixture. Serve hot.

Caramelized Oatmeal Raisin Muffins

Ingredients

1/4 cup butter
2/3 cup rolled oats
2/3 cup brown sugar, divided
1/4 teaspoon ground cinnamon
1/4 teaspoon ground allspice
2/3 cup water
1 1/2 cups all-purpose flour
1/3 cup rolled oats
4 teaspoons baking powder
2 teaspoons wheat germ
1 egg, lightly beaten
1 cup evaporated milk
1 1/3 cups raisins
1 tablespoon all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a muffin pan, or use paper liners.

Heat butter in a skillet over medium heat. Cook 2/3 cup oats, 1/3 cup brown sugar, cinnamon and allspice until golden brown. Stir in 2/3 cup water and remaining 1/3 cup brown sugar. Cook until slightly thickened. Remove from heat and allow to cool.

In a large bowl, combine flour, 1/3 cup uncooked oats, baking powder and wheat germ. Whisk together egg and evaporated milk. Make a well in the center of flour mixture, and pour in egg mixture and cooked oatmeal. Mix just until combined. Dredge raisins in 1 tablespoon flour, then fold into batter. Spoon into muffin cups.

Bake in preheated oven for 25 to 30 minutes.

Mock Babe Ruth Bars

Ingredients

4 cups quick cooking oats
1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 cup semisweet chocolate chips
1/3 cup creamy peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Combine the oats, butter or margarine, white sugar and brown sugar and press into the bottom of the prepared pan.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Melt the chocolate chips and peanut butter together over low heat. Spread over the top of the baked oatmeal mixture. Cool and cut into squares.

Oatmeal Butterscotch Cookies

Ingredients

3/4 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
3 cups rolled oats
1 2/3 cups butterscotch chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl beat the butter or margarine, white sugar and brown sugar together. Add the eggs and vanilla, beating well.

Stir together the flour, baking soda, cinnamon and salt. Gradually add the flour mixture to the butter mixture and stir until blended. Stir in the oats and the butterscotch chips. Drop by teaspoonfuls onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until the edges begin to brown.

Apple Cinnamon Oatmeal Cookie

Ingredients

1 cup apple cinnamon granola
3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup shortening
1/4 cup white sugar
1 egg
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1/2 teaspoon baking soda

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together granola, flour, brown sugar, shortening, white sugar, egg, salt, vanilla extract and baking soda together in a medium size mixing bowl. Mix until well blended.

Drop by teaspoonfuls 1 1/2 inches apart on baking sheets.

Bake for 12 to 15 minutes, or until golden brown. Cool on wire racks.

Oatmeal S'more Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1 cup packed brown sugar
1/2 cup sugar
2 eggs
1 1/2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups old-fashioned oats
1 cup semisweet chocolate chips
1 cup miniature marshmallows

Directions

In a large mixing bowl, cream the butter, shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in the oats, chocolate chips and marshmallows.

Drop by heaping teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 9-11 minutes or until golden brown. Cool for 1-2 minutes before removing from pans to wire racks to cool completely.

Ginger Rhubarb Crisp

Ingredients

1 cup white sugar
3 tablespoons all-purpose flour
1/2 teaspoon salt
2 beaten eggs
zest from 1 orange
2 tablespoons grated fresh ginger root
8 cups chopped rhubarb

1/2 cup all-purpose flour
2 cups brown sugar
1/2 cup salted butter
2 teaspoons cinnamon
2 cups rolled oats

Directions

Move an oven rack to the center of oven and preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Mix the white sugar, 3 tablespoons of flour, salt, eggs, orange zest, and ginger together in a bowl until well combined; stir in the rhubarb. Pour the rhubarb mixture into the bottom of the prepared baking dish.

Thoroughly combine 1/2 cup flour, brown sugar, butter, and cinnamon by pulsing in a food processor or blender. Stir in the oatmeal; crumble the oatmeal mixture over the rhubarb. Gently pat the topping down to make a crust.

Bake on the center rack of preheated oven until the topping is lightly golden, the rhubarb has fallen apart, and the juices are very thick and bubbling, 40 to 50 minutes. Check frequently after 30 minutes to see if bubbles are thick.

Oatmeal Blueberry Muffins

Ingredients

1 1/4 cups quick cooking oats
1 cup all-purpose flour
1/3 cup white sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 cup milk
1 egg
1/4 cup vegetable oil
1 cup blueberries, rinsed and drained

Directions

Combine oats, flour, sugar, baking powder, and salt. Mix in milk, egg, and oil; mix just until dry ingredients are moistened. Fold in blueberries. Fill greased muffin cups 2/3 full with batter.

Bake at 425 degrees F (220 degrees C) for 20 to 25 minutes.

Banana Oatmeal Cookies III

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
3/4 cup shortening
1 egg, beaten
1 cup mashed ripe bananas
1 3/4 cups rolled oats
1/2 cup chopped walnuts

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the flour, sugar, baking soda, salt, cinnamon and nutmeg. Cut in shortening until almost no lumps remain. Stir in the egg and bananas; mix well. Finally, stir in the oats and walnuts. Drop by teaspoonfuls 2 inches apart onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until edges are browned. Remove from pans immediately to cool on wire racks.

Apple Cinnamon Oatmeal Bread

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 cup chunky applesauce
1 1/2 teaspoons ground cinnamon
2 packets instant apple cinnamon
oatmeal (single serving size)
2 eggs
1 teaspoon baking soda
1 1/2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Mix in applesauce, cinnamon and one packet oatmeal. Stir in the eggs one at a time, beating well with each addition. Mix in the baking soda and flour. Pour batter into prepared pan and sprinkle with remaining packet of oatmeal.

Bake in preheated oven for 60 minutes, until a toothpick inserted into center of the loaf comes out clean.

Ingredients

1 1/2 cups self-rising flour
3/4 cup rolled oats
3/4 cup white sugar
1 cup flaked coconut
6 tablespoons butter
1 tablespoon golden syrup
2 tablespoons boiling water
1 pinch baking soda

Directions

Preheat oven to 350 degrees F (180 degrees C) and grease cookie sheets.

Mix together flour, oatmeal, sugar, and coconut.

Melt the butter or margarine, and combine with the water. Add the liquids to the dry ingredients.

Place spoonfuls of mixture on tray well spaced. Bake in center of oven for 15-20 minutes.

Honey Oatmeal Chewies

Ingredients

1 1/4 cups butter flavored shortening
1 cup white sugar
2/3 cup packed brown sugar
1/4 cup honey
1 egg
1/4 cup milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup quick cooking oats
1 cup flaked coconut
1 cup dates, pitted and chopped
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening, white sugar, brown sugar and honey until light and fluffy. Stir in the milk and vanilla. Sift together the flour, baking soda and salt, stir into the creamed mixture. Then stir in the coconut, oats, dates and pecans.

Drop dough by rounded teaspoons onto unprepared cookie sheets. Bake for 11 to 12 minutes for soft cookies, 13 to 14 minutes for crispy cookies. Remove cookies from baking sheets to cool on wire racks.

Peaches 'N Cream Banana Breakfast Smoothie

Ingredients

1 1/4 cups milk
1/4 cup vanilla yogurt
1 banana, broken into chunks
1 packet peaches and cream
flavor instant oatmeal
2 packets granular no-calorie
sucralose sweetener (such as
Splenda®) (optional)
5 ice cubes

Directions

Place the milk, yogurt, banana, instant oatmeal, sweetener, and ice cubes into a blender. Cover, and puree until smooth. Pour into glasses to serve.

Honey Oatmeal Cookies

Ingredients

1 cup honey
1 egg
3/4 cup shortening
1/4 cup water
1 teaspoon vanilla extract
3 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together shortening, honey, egg, water, and vanilla until creamy. Add combined remaining ingredients; mix well.

Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

Apple Crunch Pie II

Ingredients

8 Macintosh apples - peeled,
cored and chopped
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
3/4 cup rolled oats
1/2 cup brown sugar
1/4 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/2 cup butter
3/4 cup chopped pecans
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine apples, white sugar, 1/2 teaspoon cinnamon and allspice. Pour filling into pie shell.

In a medium bowl, combine oatmeal, brown sugar, nutmeg and 1/2 teaspoon cinnamon. Cut in the butter and mix with fingers until crumbly. Spoon over the top of the apples. Sprinkle top with pecans.

Bake in the preheated oven for 45 minutes, or until golden brown.

Margie's Shortbread Oatmeal Cookies

Ingredients

3 cups rolled oats
1 cup all-purpose flour
1 cup packed brown sugar
1 cup butter
3/4 teaspoon baking soda
1/2 teaspoon water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Dissolve the baking soda in the water.

Combine the oats, flour and brown sugar. Cut in the butter until the mixture resembles coarse crumbs. Stir in the baking soda mixture and form dough into a ball. Either roll dough out to 1/4 inch thick and cut with cookie cutters or press dough into the bottom of one 9x13 inch baking pan.

Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes.

Aunt Hazel's Apple Oatmeal Cookies

Ingredients

3/4 cup packed brown sugar
1/2 cup butter, softened
2 cups rolled oats
2 teaspoons ground cinnamon
1/2 teaspoon salt
1/2 cup chopped walnuts
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 apple - peeled, cored and shredded
1/2 cup confectioners' sugar
1 tablespoon milk

Directions

Preheat oven to 375 degrees F.

Mix together brown sugar and margarine until light and fluffy.

Beat in eggs and vanilla.

Mix in the rest of the ingredients, except for powdered sugar and milk. Stir until well blended.

Drop on cookie sheet and bake 9 to 12 minutes.

Mix powdered sugar and milk in small bowl and drizzle over cooled cookies.

Oatmeal Lace Cookies

Ingredients

1/2 cup all-purpose flour
1/4 teaspoon baking powder
1/2 cup white sugar
1/2 cup rolled oats
2 tablespoons light corn syrup
1/3 cup melted butter
2 tablespoons cream
1 tablespoon vanilla extract

Directions

Sift together flour, baking powder and sugar. Add oatmeal, light corn syrup, melted butter, cream and vanilla. Blend well.

Drop on ungreased cookie sheet 4 inches apart, using 1/4 teaspoon as a measure. Bake in 375 degree F (190 degrees C) oven for 5-7 minutes. Let stand a few seconds before removing from pan.

Momma's Mmm-Mmm-Magnificent Meatloaf

Ingredients

1 pound ground beef
1 (12 ounce) package bulk pork
breakfast sausage
6 fresh mushrooms, chopped
1 red onion, chopped
2 tablespoons barbecue sauce
2 teaspoons Worcestershire sauce
1 egg
1/2 cup instant oatmeal
1 teaspoon garlic powder
1/4 teaspoon ground black
pepper
1 cup shredded Cheddar cheese
4 strips bacon

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Mix the ground beef, sausage, mushrooms, onion, barbecue sauce, Worcestershire sauce, egg, oatmeal, garlic powder, pepper, and Cheddar cheese together in a large bowl until evenly mixed. Form into a loaf and place in a 9x13-inch baking dish. Lie the bacon strips across the top of the meatloaf.

Bake in the preheated oven until no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).

Dutch Apple Pie with Oatmeal Streusel

Ingredients

1 (9 inch) pie shell
5 cups apples - peeled, cored and sliced
2 tablespoons all-purpose flour
2/3 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
2 tablespoons butter
3/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/2 cup packed brown sugar
3/4 cup rolled oats
1 teaspoon lemon zest
1/2 cup butter

Directions

Preheat oven to 425 degrees F (220 degrees C). Fit pastry shell into pie pan and place in freezer.

To Make Apple Filling: Place apples in a large bowl. In a separate bowl combine 2 tablespoons flour, white sugar, 1/2 teaspoon cinnamon, nutmeg, and allspice. Mix well, then add to apples. Toss until apples are evenly coated.

Remove pie shell from freezer. Place apple mixture in pie shell and dot with 2 tablespoons butter or margarine. Lay a sheet of aluminum foil lightly on top of filling, but do not seal.

Bake in preheated oven for 10 minutes.

While filling is baking, make Streusel Topping: In a medium bowl combine 3/4 cup flour, 1/2 teaspoon cinnamon, brown sugar, oats, and lemon peel. Mix thoroughly, then cut in 1/2 cup butter or margarine until mixture is crumbly. Remove filling from oven and sprinkle streusel on top.

Reduce heat to 375 degrees F (190 degrees C). Bake an additional 30 to 35 minutes, until streusel is browned and apples are tender. Cover loosely with aluminum foil to prevent excess browning.

No Bake Chocolate Oatmeal Cookies

Ingredients

2/3 cup maple syrup
1/4 cup vegetable oil
5 tablespoons unsweetened
cocoa powder
1 teaspoon ground cinnamon
1/2 cup peanut butter
1 cup rolled oats
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat combine the maple syrup, oil, cocoa and cinnamon. Boil for three minutes, stirring constantly. Remove from heat and stir in the peanut butter, rolled oats and vanilla until well blended. Drop by heaping spoonfuls onto waxed paper and chill to set, about 30 minutes.

Christmas Morning Oatmeal

Ingredients

1/3 cup brown sugar
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
2 Granny Smith apples - peeled, cored, and sliced 1/4 inch thick
3/4 cup dried cranberries
1/4 cup butter, cut into pieces
2 cups regular rolled oats
2 cups water
1 cup apple juice
1 cup cranberry juice
1/4 teaspoon salt
3/4 cup candied walnuts (optional)

Directions

Mix the brown sugar, cinnamon, and nutmeg together in a bowl. Add the apples and cranberries, tossing to coat evenly with the sugar mixture. Pour into a slow cooker. Top with butter pieces.

Mix the oatmeal together with the water, apple juice, cranberry juice, and salt in a bowl, and pour over the apple mixture in the slow cooker. Do not stir. Cover, and cook on Low for 8 hours.

Stir before serving. Spoon into bowls and top with candied walnuts, if desired.

Preacher Cookies

Ingredients

1/2 cup butter
4 tablespoons unsweetened
cocoa powder
2 cups white sugar
1/2 cup milk
1/8 teaspoon salt
3 cups quick cooking oats
1/2 cup crunchy peanut butter
1 teaspoon vanilla extract

Directions

Mix butter or margarine, cocoa, sugar, milk, and salt together in saucepan. Boil for 1 minute.

Stir in oatmeal, peanut butter and vanilla. Drop by tablespoonfuls onto waxed paper. Allow to cool and harden.

Chocolate Oatmeal Drop Cookies

Ingredients

1/2 cup margarine
1/2 cup shortening
1/2 cup brown sugar
1 egg
1/4 cup water
1 (18.25 ounce) package German
chocolate cake mix
2 cups quick-cooking oats
1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, shortening and brown sugar until light and fluffy. Stir in the egg and water. Beat in cake mix until well blended, then stir in the oats and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Digestive Biscuits

Ingredients

3/4 cup whole wheat flour
1/4 cup all-purpose flour
1/2 teaspoon baking powder
1 tablespoon rolled oats
4 tablespoons butter
4 tablespoons brown sugar
4 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, sift together the flour and baking powder. Mix in the oatmeal. Cream together the butter and the sugar and add to mixture. Stir in the milk until mixture forms a thick paste.

Knead dough on a floured surface until smooth. Roll out dough to approximately 1/8" thickness. Cut into rounds with cookie cutter about 2 1/2 inches in diameter. Transfer to cookie sheets and prick with a fork.

Bake 15 to 18 minutes, or until golden. Let cool on wire rack. Store in an airtight tin.

Kindness Cookies

Ingredients

1/3 cup honey
1 tablespoon vegetable oil
2 eggs
1 tablespoon orange zest
1/2 teaspoon salt
1 1/2 cups rolled oats

Directions

Preheat oven to 400 degrees F (200 degrees C).

Stir together the honey, oil, and eggs. Add the orange rind and salt. Mix in the oatmeal and stir well.

Drop on cookie sheets and bake for 8 to 10 minutes.

Oatmeal Cookie Mix II

Ingredients

3 cups rolled oats
1 cup brown sugar
1 cup all-purpose flour
1/3 cup white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon

Directions

In a 1 quart jar, layer the ingredients in the following order: half of the oats, half of the brown sugar, flour. Mix together the sugar, baking soda and cinnamon, put on top of flour, then remaining brown sugar and remaining oats. Screw on the lid and attach a tag with the following instructions:

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a large bowl, beat 1 1/4 cups of butter with 1 egg and 1 teaspoon of vanilla until fluffy. Stir in the contents of the jar. Drop cookies by rounded tablespoons 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Cool on cookie sheets for 1 minute before removing to wire racks to cool completely.

Chocolate Oatmeal Bars

Ingredients

1 1/2 cups butter
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
2 cups quick cooking oats
2 tablespoons butter
1 cup semisweet chocolate chips
2/3 cup evaporated milk
1/4 cup white sugar
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F. Grease a 9 inch square baking pan.

To prepare Filling: In a heavy pot, melt 2 tablespoons of the butter and chocolate chips. Add the evaporated milk and 1/4 cup of the white sugar. Bring to a rolling boil, stirring constantly. Remove from heat. Stir in nuts and cool.

To prepare cookie base: Cream 1 1/2 cups of the butter and the brown sugar together. Add the vanilla and the egg, and beat until light and fluffy.

Add the flour, baking soda, and 1 3/4 cups of the oats and blend well.

Press 2/3 of this mixture into the bottom of the greased pan. Spread the cooled filling on top of the cookie crust.

Mix the remaining 1/4 cup of oats with the remainder of the cookie base, and crumble over the filling. Bake for 25-30 minutes.

Danish Oatmeal Cookies

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup butter, softened
1 cup confectioners' sugar
2 teaspoons vanilla extract
1 cup oatmeal
1 cup chopped pecans
1 tablespoon confectioners' sugar, or as needed

Directions

Preheat an oven to 325 degrees F (165 degrees C). Line a baking sheet with parchment paper.

In a bowl, mix the flour, baking soda, and salt. In a separate large bowl, mix the butter, 1 cup confectioners' sugar, and vanilla until the mixture is smooth and creamy. Stir in the flour mixture; gently stir in the oatmeal and pecans and lightly mix until combined.

With a spoon, drop about 1 scant tablespoon of dough per cookie onto the prepared baking sheet. Bake in the preheated oven until lightly browned, about 20 minutes. Let cool completely before sprinkling cookies with confectioners' sugar.

Bob's Cinnamon-Oatmeal Pancakes

Ingredients

1 3/4 cups apple cider
1 cup quick cooking oats
2 tablespoons butter, melted
2 tablespoons cider vinegar
1 teaspoon ground cinnamon
3/4 cup all-purpose flour
1 1/2 teaspoons baking powder
3/4 cup raisins
2 eggs

Directions

In a microwave safe bowl, combine apple cider and oats. In a separate bowl, stir together butter, cider vinegar and cinnamon. Stir the two mixtures together and microwave on high for 2 minutes. Let cool to lukewarm.

Stir together flour, baking powder, raisins and eggs. Blend flour mixture into oatmeal mixture.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Aggression (Oatmeal) Cookies

Ingredients

6 cups rolled oats
3 cups packed brown sugar
3 cups butter
3 cups all-purpose flour
1 tablespoon baking soda

Directions

Put ingredients together in a bowl. For each child's bowl, use 1 cup oatmeal, 1/2 cup brown sugar, 1/2 cup butter or margarine, 1/2 cup of flour, and 1/2 teaspoon of baking soda.

Then mash, knead, and squeeze with hands until there aren't any lumps of butter. Form into small balls not as big as a walnut. Put on ungreased cookie sheet. Butter the bottom of a small glass and dip in granulated sugar. Flatten each ball of dough, dipping glass in sugar each time.

Bake at 350 degrees F (180 degrees C) for 10 to 12 minutes. Let cool on cookie rack.

Easy Oatmeal Muffins

Ingredients

1 cup milk
1 cup quick cooking oats
1 egg
1/4 cup vegetable oil
1 cup all-purpose flour
1/4 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease muffin cups or line with paper muffin liners.

In a small bowl, combine milk and oats; let soak for 15 minutes.

In a separate bowl, beat together egg and oil; stir in oatmeal mixture. In a third bowl, sift together flour, sugar, baking powder and salt. Stir flour mixture into wet ingredients, just until combined. Spoon batter into prepared muffin cups until cups are 2/3 full.

Bake in preheated oven for 20 to 25 minutes, until a toothpick inserted into the center of a muffin comes out clean.

Oatmeal Pie IV

Ingredients

2 eggs, beaten
3/4 cup corn syrup
3/4 cup packed brown sugar
1/2 cup flaked coconut
3/4 cup quick cooking oats
1/4 cup butter
salt to taste
1 recipe pastry for a 9 inch single crust pie

Directions

Mix together eggs, corn syrup, brown sugar, coconut, oats, butter or margarine, and salt. Pour into the unbaked pie shell.

Bake at 325 degrees F (165 degrees C) for 45 minutes, or until golden in color and knife inserted in center comes out clean.

Oatmeal Date Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup packed brown sugar
1 cup shortening
3 eggs
1/2 cup white sugar
1 teaspoon vanilla extract
2 cups quick cooking oats
1 cup dates, pitted and chopped
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F and grease cookie sheets.

In separate bowl, sift together flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together shortening and both sugars until light and fluffy, using electric mixer at medium speed.

Add eggs, one at a time, beating well after each. Blend in vanilla.

Gradually add dry ingredients to creamed mixture, mixing well with spoon.

Stir in oats, dates and walnuts.

Drop dough by teaspoonfuls, about 2 inches apart, on cookie sheet.

Bake for 8 minutes or until lightly browned. Remove from cookie sheets to cool on racks.

Old Fashioned Oatmeal Cookies

Ingredients

1 cup raisins
1 cup water
3/4 cup shortening
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon ground cloves
2 cups rolled oats
1/2 cup chopped walnuts

Directions

Simmer raisins and water over medium heat until raisins are plump, about 15 minutes. Drain raisins, reserving the liquid. Add enough water to reserved liquid to measure 1/2 cup.

Preheat oven to 400 degrees F.

Mix the shortening, sugar, eggs and vanilla thoroughly. Stir in reserved liquid.

Blend in the remaining ingredients.

Drop by rounded teaspoons about 2 inches apart onto ungreased baking sheets. Bake 8 to 10 minutes or until light brown.

Oatmeal Chocolate Chip Cookies I

Ingredients

1 cup shortening
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups rolled oats
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a large bowl cream shortening, brown sugar and granulated sugar. Add eggs and mix thoroughly.

Combine the baking soda, salt and flour and stir into creamed mixture

Add oatmeal and chocolate chips and stir until well blended.

Drop by teaspoonfuls onto greased cookie sheet. Bake for 15 minutes.

Coconut-Topped Oatmeal Cake

Ingredients

1 1/2 cups boiling water
1 cup quick-cooking oats
1/2 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt

TOPPING:

1 cup packed brown sugar
1/2 cup butter
1/2 cup milk
1 cup flaked coconut
1/2 cup chopped pecans
1 teaspoon vanilla extract

Directions

In a bowl, pour boiling water over oats; let stand for 5 minutes. In a large mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, cinnamon and salt; add to the creamed mixture alternately with the oat mixture until combined.

Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, in a saucepan, bring the brown sugar, butter and milk to a boil over medium heat. Remove from the heat; stir in coconut, nuts and vanilla. Pour over warm cake. Cool completely.

Sausage Meatball Sub

Ingredients

1 pound Bob Evans® Italian Sausage Roll
1/2 cup oatmeal
2 eggs
1/4 cup grated Parmesan cheese
1 (26 ounce) jar spaghetti sauce
6 hoagie buns
6 tablespoons grated mozzarella cheese

Directions

In bowl, combine sausage, oatmeal, eggs and Parmesan cheese. Shape into 1 inch balls. In skillet over medium heat, cook meatballs until browned and cooked through. Reduce heat to low. Add spaghetti sauce and cook until sauce is hot. Spoon meatballs and sauce into buns and top with mozzarella cheese.

Egg-Free Low-Fat Oatmeal Cookies

Ingredients

1/4 cup packed brown sugar
1/4 cup white sugar
3/4 cup applesauce
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup rolled oats
1/2 cup raisins
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a medium bowl, stir together the brown sugar, white sugar, and applesauce. Sift together the flour, baking powder, salt, and cinnamon; stir into the applesauce mixture. Add the rolled oats, raisins and chopped nuts (if desired); stir until combined.

Drop by rounded teaspoonfuls onto the prepared cookie sheet. Bake for 10 minutes in the preheated oven. Allow cookies to cool slightly before removing from the baking sheet.

Easy Baked Oatmeal

Ingredients

6 cups quick cooking oats
3/4 cup packed brown sugar
1 teaspoon salt
1 1/2 teaspoons baking powder
6 eggs
2 cups milk
1 1/2 teaspoons vanilla extract
2/3 cup canola oil
1/2 cup coarsely chopped walnuts

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, stir together the oats, brown sugar, salt and baking powder. In a separate medium bowl, stir together the eggs, milk, vanilla and canola oil. Pour the wet ingredients into the dry ingredients, and stir until well blended. Spoon into the prepared baking pan, and spread evenly. Sprinkle walnuts over the top.

Bake for 30 minutes in the preheated oven, or until a knife inserted into the center comes out clean.

Health Nut Oatmeal Cookies

Ingredients

2/3 cup butter, softened
1 cup brown sugar
1 egg
1 teaspoon vanilla extract
3/4 teaspoon ground nutmeg
1 1/2 cups rolled oats
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped hazelnuts
1/4 cup sunflower seeds
2 tablespoons flax seeds
1/2 cup wheat germ

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the vanilla and nutmeg.

In a separate bowl, combine the oats, flour, baking powder, baking soda, salt, hazelnuts, sunflower seeds, flax seeds and wheat germ; gradually stir into the creamed mixture.

Drop by rounded spoonfuls, a couple of inches apart, onto cookie sheet(s).

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Excellent Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 3 cups quick cooking oats
- 1 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together butter, brown sugar, and white sugar until fluffy. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats and nuts until just blended. Drop by heaping teaspoonfuls onto ungreased cookie sheets. Cookies should be at least 2 inches apart.

Bake for about 12 minutes in the preheated oven. Cool cookies on a wire rack.

Oatmeal Icebox Cookies

Ingredients

1/2 cup shortening
3/4 cup packed brown sugar
1 egg
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 1/2 cups rolled oats
1 tablespoon water
3/4 cup any flavor fruit jam

Directions

Cream together the shortening and sugar and beat in the egg until light.

Sift together the flour, baking powder and salt and mix into the creamed mixture. Stir in the oatmeal and water until blended. Roll into a 2 inch roll and chill in the refrigerator for several hours or overnight.

Preheat the oven to 375 degrees F (190 degrees C).

Slice cookie dough thinly and bake at 375 degrees F (190 degrees C) for 6-8 minutes. Cool and put together in sandwiches with jam.

Hearty Bean Burgers

Ingredients

1 (15.5 ounce) can chili beans,
drained
1/4 cup Kikkoman Black Bean
Sauce with Garlic
1 1/2 cups bran cereal
3/4 cup uncooked oatmeal
1/2 cup chopped green onion
1 egg, beaten
2 teaspoons vegetable oil
6 hamburger buns
Lettuce
Tomatoes

Directions

In a medium bowl, smash drained beans with a fork. Add black bean sauce, cereals, green onions, and egg. Shape into 6 patties. Place a 12-inch skillet with the oil over medium heat. Add patties, turning once to brown on both sides. Garnish with lettuce and tomatoes, if desired.

Oatmeal Pancakes II

Ingredients

1/2 cup all-purpose flour
1/2 cup quick cooking oats
1 tablespoon white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup buttermilk
1 teaspoon vanilla extract
2 tablespoons vegetable oil
1 egg

Directions

Place flour, oats, sugar, baking powder, baking soda, salt, buttermilk, vanilla, oil and egg in a food processor and puree until smooth.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Rainy Day Cherry Crisp

Ingredients

2 (21 ounce) cans LUCKY LEAF®
Cherry Pie Filling
1/2 cup butter, softened
1 1/2 cups quick oats
1 cup brown sugar
1/2 cup finely chopped pecans

Directions

Preheat oven to 350. Pour two cans of Lucky Leaf Cherry Pie Filling into the bottom of a 9 x 13 pan. Blend softened butter, oatmeal, brown sugar and pecans until the mixture is crumbly; sprinkle the mixture over top of the pie filling.

Bake 30 minutes or until golden brown.

Oatmeal Whoopie Pies

Ingredients

2 cups packed brown sugar
3/4 cup butter
2 eggs
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon baking powder
3 tablespoons boiling water
1 teaspoon baking soda
2 1/2 cups all-purpose flour
2 cups quick cooking oats
1 egg white
2 tablespoons milk
1 teaspoon vanilla extract
2 cups confectioners' sugar
3/4 cup shortening

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Cream butter or margarine with the brown sugar until light and fluffy. Beat in the eggs and mix well. Stir in the salt, cinnamon, baking powder, boiling water, baking soda and flour. Mix to combine. Stir in the oats.

Drop cookies onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Let cookies cool then make sandwiches from two cookies filled with Whoopie Pie Filling.

To Make Filling: Beat egg white. Mix in the milk, 1 teaspoon vanilla and 1 cup confectioners' sugar. Beat in the shortening and remaining 1 cup confectioners' sugar. Beat until light.

Cowboy Cookies I

Ingredients

2 cups packed brown sugar
2 cups white sugar
2 teaspoons vanilla extract
1/2 cup milk
4 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
2 cups butter
4 eggs
3 cups rolled oats
1 1/2 cups flaked coconut
2 cups semisweet chocolate chips
3/4 cup ground walnuts (optional)

Directions

Beat together the sugars, butter or margarine and eggs.

Stir in vanilla and milk and mix well. Add in the flour, baking powder and salt and mix well.

Stir in the oatmeal and coconut. Add in the chocolate chips and nuts (optional) and mix well.

Drop by teaspoon on cookie sheets. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes.

Raisin Peanut Butter Bran Cookies

Ingredients

1 cup whole wheat flour
1 teaspoon baking soda
1/2 cup peanut butter
1 cup butter
1 1/4 cups packed brown sugar
3/4 cup whole bran cereal
2 eggs
1 teaspoon vanilla extract
2 1/2 cups raisins
2 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with aluminum foil or baking parchment.

In a large saucepan, melt the butter over medium heat. Add peanut butter and sugar and stir until melted. Remove from heat.

Transfer to large mixing bowl and stir in bran cereal. Stir in eggs and vanilla and mix well. Fold in raisins and oatmeal and stir until well blended.

Sift together flour and baking soda and add to mixture. Mix thoroughly.

Drop dough by tablespoonfuls onto cookie sheets. Dip a fork into water and press to flatten dough to 1/2 inch thickness.

Bake for 15 minutes, or until cookies are lightly colored. Reverse sheet once during baking time. Let stand on wire racks to cool.

Mrs. Fields Cookie Recipe II

Ingredients

2 cups butter, softened
2 cups white sugar
2 cups packed brown sugar
2 teaspoons vanilla extract
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons baking soda
4 eggs
4 cups all-purpose flour
5 cups rolled oats
4 cups semisweet chocolate chips
8 ounces finely grated chocolate bar
3 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together butter or margarine, white sugar, and brown sugar. Add eggs and vanilla.

Mix together in a separate bowl: salt, baking powder, baking soda, flour and oatmeal (put small amounts of oatmeal in blender until it turns to powder. Measure out 5 cups of oatmeal and only "powderize" that, NOT 5 cups "powderized" oatmeal).

Mix all of the above.

Add: chocolate chips, grated chocolate bar, and chopped nuts (any kind).

Bake on greased cookie sheet (make golf ball sized balls) and bake about two inches apart. Bake for 8 -10 minutes. Do not overbake.

Oatmeal Chocolate Chip Cookies II

Ingredients

1 1/2 cups butter, softened
4 eggs
3 cups packed brown sugar
2 teaspoons vanilla extract
5 cups rolled oats
3 cups whole wheat flour
1/2 cup all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
1 1/2 cups semisweet chocolate chips

Directions

Beat together the butter or margarine, eggs, brown sugar and vanilla. Add oats, flours, baking soda, salt and chocolate chips.

Bake at 325 degrees F (170 degrees C) for 10 - 12 minutes.

Oat Whole Wheat Bread

Ingredients

2 cups 2% reduced fat milk
1 (.25 ounce) package active dry yeast
1 1/2 tablespoons white sugar
2 1/2 cups whole wheat flour
2 cups all-purpose flour, or as needed
1/2 cup oatmeal
1 1/2 teaspoons salt

Directions

Warm the milk in a small saucepan to no more than 100 degrees F (40 degrees C). Sprinkle the yeast otop and let stand until the yeast softens and begins to form a creamy foam, about 5 minutes; stir in the sugar.

Whisk the whole wheat flour, all-purpose flour, oatmeal, and salt together in a mixing bowl. Make a well in the center and pour the milk mixture into the well. Stir until the dough has pulled together. Turn the dough out onto a lightly-floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl. Place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 45 minutes.

Grease 2 8x4-inch loaf pans. Deflate the dough and turn it out onto a lightly-floured surface. Use a knife to divide the dough into two equal pieces - don't tear it. Shape into dough rounds and let rest for 10 minutes. Form the dough into loaves and place into the prepared pans. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes.

Preheat an oven to 350 degrees F (175 degrees C).

Bake in the preheated oven until the top is golden brown and the bottom of the loaf sounds hollow when tapped, 25 to 30 minutes. Cool in the pans for 5 minutes before turning out onto a wire rack to cool completely.

Grain and Nut Whole Wheat Pancakes

Ingredients

1 1/2 cups old-fashioned oatmeal
1 1/2 cups whole wheat flour
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups buttermilk
1 cup milk
1/4 cup vegetable oil
1 egg
1/3 cup sugar
3 tablespoons chopped walnuts
(optional)

Directions

Grind the oats in a blender or food processor until fine. In a large bowl, combine ground oats, whole wheat flour, baking soda, baking powder, and salt.

In another bowl, combine buttermilk, milk, oil, egg, and sugar with an electric mixer until smooth. Mix wet ingredients into dry with a few swift strokes. Stir in nuts, if desired.

Lightly oil a skillet or griddle, and preheat it to medium heat. Ladle 1/3 cup of the batter onto the hot skillet; cook the pancakes for 2 to 4 minutes per side, or until brown.

Chocolate Oatmeal Cookies

Ingredients

1 cup all-purpose flour
3 tablespoons unsweetened cocoa powder
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup margarine
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups rolled oats
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the flour, cocoa, baking powder, baking soda, salt and cinnamon; set aside.

In a large bowl, cream together the margarine, brown sugar and white sugar. Beat in the egg and vanilla. Stir in the dry ingredients using a wooden spoon. Mix in the oats and chocolate chips. Drop by tablespoonfuls onto cookie sheets, leaving 2 inches between cookies.

Bake for 8 to 10 minutes in the preheated oven, or until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Butterscotch Bread Pudding

Ingredients

1 (10.75 ounce) loaf day-old bread, torn into small pieces
4 cups milk
2 cups brown sugar
1/2 cup butter, melted
3 eggs, beaten
2 teaspoons vanilla extract
1 cup butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

In a large bowl, combine bread, milk, sugar, butter, eggs, vanilla and butterscotch chips; mixture should be the consistency of oatmeal. Pour into prepared pan.

Bake in preheated oven 1 hour, until nearly set. (It should have a "thigh wiggle" or wiggle as much as a well endowed thigh.) Serve warm or cold.

Forever Fresh Cookies

Ingredients

1 cup butter
1 cup vegetable oil
1 cup white sugar
1 cup brown sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon cream of tartar
(optional)
3 1/2 cups all-purpose flour
2 cups cornflakes cereal
1 cup oatmeal
1 cup coconut flakes
1 cup walnuts
1 (12 ounce) package chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat together the butter, vegetable oil, white sugar, and brown sugar until smooth and creamy. Then add egg, vanilla, salt, baking soda, and cream of tartar, and mix with an electric mixer until slightly fluffy. With a spoon, gradually stir in flour until well mixed. Stir in cornflakes, oatmeal, coconut, walnuts, and chocolate chips. Drop by heaping tablespoonfuls onto ungreased baking sheets, 2 inches apart.

Bake in a preheated oven for 12 minutes, or until slightly brown. Remove from oven; allow cookies to cool 5 minutes on baking sheets before removing to wire racks to cool completely.

Orange Breakfast Crunch Topping

Ingredients

1 1/2 cups wheat germ
1 tablespoon grated orange peel
1/2 teaspoon ground cinnamon
1/2 cup packed brown sugar
1/4 cup butter or margarine

Directions

In a greased 8-in. square baking dish, mix wheat germ, orange peel and cinnamon; set aside. In a saucepan, heat brown sugar and butter until butter is melted. Pour over wheat germ mixture; stir to coat. Bake at 275 degrees F for 20-30 minutes or until browned, stirring every 10 minutes. Cool, stirring occasionally. Store, covered, in refrigerator. Serve over oatmeal, fruit or waffles.

Oatmeal Cinnamon Drops

Ingredients

1 cup butter
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 tablespoon molasses
2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1 cup chopped walnuts
2 cups quick cooking oats
1/2 cup semisweet chocolate chips
2/3 cup raisins

Directions

Preheat oven to 350 degrees F. Grease cookie sheets.

Cream together the butter and sugar. Add eggs, molasses and vanilla.

In a separate bowl, combine the flour, cinnamon, and baking soda. Gradually add to the cream mixture.

Stir in oatmeal, raisins, nuts and chocolate chips.

Drop by teaspoonfuls onto greased cookie sheet. Bake for 12 minutes or until light brown.

Cinnamon Oatmeal Cookies

Ingredients

2 1/2 cups shortening
5 cups sugar
4 eggs
1/3 cup molasses
1 tablespoon vanilla extract
4 3/4 cups quick-cooking oats
4 1/3 cups all-purpose flour
4 teaspoons baking powder
4 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon salt

Directions

In a large mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in molasses and vanilla. Combine the remaining ingredients; gradually add to creamed mixture. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool

Macadamia Coconut Icebox Cookies

Ingredients

- 1 1/2 cups butter, softened
- 1 1/4 cups white sugar
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups rolled oats
- 2 cups chopped macadamia nuts
- 1 cup flaked coconut

Directions

In a large bowl, cream butter and sugar until fluffy. Stir in vanilla. Sift together flour, baking soda, and salt. Stir into the butter mixture. Then stir in the oatmeal, macadamia nuts and coconut.

Divide dough into three portions and roll each portion into a log about 2 1/2 inches in diameter. Wrap each log in plastic wrap and put into the refrigerator to chill for 2 hours, or wrap and freeze for up to 2 months.

Preheat oven to 325 degrees F (165 degrees C). Grease cookie sheets or line them with parchment paper. If frozen, let dough logs sit out at room temperature for 5 minutes.

Slice each log into 1/4 inch rounds and place about 1 inch apart on prepared baking sheets. Bake for 12 to 15 minutes until golden brown.

Chewy Chocolate Chip Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup packed light brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 3 cups quick-cooking oats
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until just blended. Mix in the quick oats, walnuts, and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets.

Bake for 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

No Bake Choco-Peanut-Oatmeal Cookies

Ingredients

1/2 cup milk
2 cups white sugar
3 tablespoons unsweetened
cocoa powder
3 tablespoons crunchy peanut
butter
1/2 cup butter
3 cups rolled oats
1 teaspoon vanilla extract

Directions

Wipe 1" wide band of butter around the rim of a 3 quart pan to prevent boil-over.

Combine milk, sugar, cocoa, butter and peanut butter.

Stir and bring to boil over medium heat. Let boil for 1 1/2 minutes, do not stir.

Remove from heat. Stir in oats and vanilla. Stir until oats evenly distributed.

Drop by teaspoon onto waxed paper. Cool. Makes 4 to 5 dozen.

Carrot Pepperoni Caesar Salad

Ingredients

12 carrots, chopped
20 slices pepperoni, cut into eighths
1/4 cup almonds
5 cups shredded lettuce
1 teaspoon grated Parmesan cheese
2 cups lemon juice
4 teaspoons vinegar
2 cups croutons
1 1/3 cups Caesar dressing
2 tablespoons plain oatmeal

Directions

Toss the carrots, pepperoni, almonds, and lettuce together in a bowl; top with the Parmesan. Drizzle the lemon juice and vinegar over the salad. Scatter the croutons over the salad. Spread the Caesar dressing over the top. Sprinkle the oatmeal over the salad to serve.

Oatmeal Waffles

Ingredients

2 eggs, beaten
2 cups buttermilk
1 cup quick-cooking oats
1 tablespoon molasses
1 tablespoon vegetable oil
1 cup whole wheat flour
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
Milk

Directions

In a large bowl, mix eggs and buttermilk. Add oats and mix well. Stir in molasses and oil. Combine flour, baking soda, baking powder and salt; stir into the egg mixture. If batter becomes too thick, thin with a little milk. Pour about 3/4 cup batter onto a greased preheated waffle maker. Bake according to manufacturer's directions. To make pancakes: Drop batter by 1/4 cupfuls onto a hot greased griddle. Turn when bubbles begin to form on top of pancake.

Cranberry-Orange Spiced Oatmeal

Ingredients

3/4 cup old-fashioned rolled oats
1/2 teaspoon ground cinnamon,
or to taste
1/4 cup dried cranberries
1/2 cup frozen blueberries
1/4 teaspoon ground turmeric
(optional)
1 pinch ground ginger (optional)
1 cup water
1/4 cup orange juice, or as
needed

Directions

Place the rolled oats, cinnamon, cranberries, and blueberries in a microwave safe bowl. Add the turmeric and ginger, if desired. Pour in the water, and stir to mix ingredients. Cook on High until water is absorbed, about 2 minutes. Stir in orange juice to desired consistency.

Oatmeal Raisin Cookies IX

Ingredients

1 cup canola oil
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
4 cups rolled oats
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, mix canola oil, brown sugar, eggs and vanilla until well blended. Combine the flour, baking soda, salt, cinnamon and nutmeg; stir into the sugar mixture. Mix in the oats and raisins last. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Raisin Cookies V

Ingredients

3/4 cup raisins
3/4 cup water
3/4 cup butter, melted
1 1/2 cups white sugar
1 teaspoon vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
2 cups rolled oats

Directions

In a small saucepan, combine the raisins and the water. Cook over medium heat until just boiling, then remove from heat and set aside to cool.

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, mix together the melted margarine, sugar, and eggs. Stir in the vanilla, raisins, and the raisin water. Sift together the flour, baking powder, baking soda, cinnamon, and cloves; stir into the egg mixture. Then stir in the oatmeal. If the batter seems too runny, let it sit for 5 minutes.

Drop dough by teaspoonfuls onto an unprepared cookie sheet. Bake for 8 minutes in the preheated oven.

Family-Favorite Soft Oatmeal Cookies

Ingredients

2 cups packed brown sugar
1 cup shortening
3 eggs
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup sour milk*
2 cups rolled oats
1 cup raisins
1 cup chopped walnuts

Directions

In a large mixing bowl, cream sugar and shortening. Add eggs, one at a time, beating well after each addition. Combine flour, salt, baking powder, soda and cinnamon; add alternately with milk to the creamed mixture. Stir in oats, raisins and nuts. Drop by heaping tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for about 12 minutes or until lightly browned. Remove to a cooling rack. (*To sour milk, place 1 tablespoon white vinegar in a measure cup; add enough milk to equal 1 cup.)

Applesauce Spice Cake

Ingredients

- 1 1/4 cups boiling water
- 1 cup rolled oats
- 1/4 cup vegetable oil
- 1/4 cup applesauce
- 2 eggs
- 2/3 cup white sugar
- 3/4 cup packed brown sugar
- 1 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup raisins
- 1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine rolled oats with boiling water and let stand for 20 minutes. Grease and flour a 9 inch square pan. In a medium bowl, sift flour, baking soda, cinnamon and nutmeg together and set aside.

In a large bowl, combine oatmeal, oil and applesauce. Add eggs, sugar and brown sugar and mix well. Add the flour mixture and mix well. Finally, fold in the raisins and nuts. Pour into the 9 inch square pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until a toothpick inserted into the cake comes out clean.

Oatmeal Toffee Cookies

Ingredients

3/4 cup butter, softened
1/2 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups rolled oats
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped pecans
2 cups toffee baking bits

Directions

Preheat oven to 300 degrees F (150 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, cream together the butter and brown sugar. Stir in the egg and vanilla until smooth. Sift together the flour, salt and baking soda, stir into the creamed mixture. Then stir in the rolled oats. Finally, stir in the chopped candy bar pieces.

Drop dough by rounded tablespoons onto the prepared cookie sheets, and flatten slightly. Bake for 10 to 18 minutes in the preheated oven. Cookies will have a dry appearance when finished baking.

Ingredients

2 bananas, peeled and diced
1 1/4 cups dates, pitted and chopped
1/4 cup packed brown sugar
1/4 cup hot water
1 tablespoon vanilla extract
1 teaspoon ground cinnamon
8 cups quick cooking oats
8 ounces dried mixed fruit
8 ounces blanched slivered almonds

Directions

Preheat oven to 250 degrees F (120 degrees C).

Puree the bananas and dates in a food processor. Add the brown sugar, hot water, vanilla and cinnamon; mix well.

Pour mixture into a large mixing bowl, add oatmeal and mix well.

Spread onto large baking sheets and bake at 250 degrees F (120 degrees C) for 1 to 1 1/2 hours stirring frequently. Cook longer for crunchier if desired. Once cooled add the dried fruits and nuts, as little or as much as you want, and mix.

Flourless Oatmeal Blueberry Pancakes

Ingredients

2 cups quick cooking oats
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup honey
4 egg whites
1/4 cup milk
1/4 cup coconut oil, melted
1 teaspoon vanilla extract
1 cup fresh blueberries or frozen blueberries

Directions

Combine oats, cinnamon, baking powder, and salt in a bowl. Set aside. Mix honey, egg whites, milk, coconut oil, vanilla extract in a separately bowl. Stir the oat mixture into the egg mixture and mix well.

Heat a lightly oiled griddle over medium-high heat. Drop batter by large spoonfuls onto the griddle and top with blueberries. Cook until bubbles form and the edges are dry, 2 to 3 minutes. Flip, and cook until browned on the other side. Repeat with remaining batter.

Lacy Oatmeal Cookies

Ingredients

1 cup quick cooking oats
1/4 cup all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1 cup white sugar
1/2 cup butter, softened
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Cover baking sheets with foil, then coat the foil with a non-stick cooking spray.

In a medium bowl, combine oats, flour, salt, and baking powder. In a large bowl, cream sugar and butter until fluffy. Beat in egg and vanilla. Mix in the flour and oat mixture until just combined. Drop dough by teaspoonfuls onto the prepared baking sheets, 2 1/2 inches apart.

Bake at 325 degrees F (165 degrees C) for 10 to 12 minutes, or until edges turn golden. Cool, then peel cookies off with your fingers. Be sure to re-spray baking sheets with non-stick cooking spray between batches.

Apple-Banana Oatmeal

Ingredients

1 cup water
1 tablespoon orange juice
concentrate
1/2 cup chopped unpeeled tart
apple
1/4 cup sliced firm banana
1/4 cup raisins
1/4 teaspoon salt
1/8 teaspoon ground cinnamon
2/3 cup quick-cooking oats
1/4 cup oat bran
brown sugar (optional)

Directions

In a saucepan, combine water, orange juice concentrate, apple, banana, raisins, salt if desired and cinnamon; bring to a boil. Stir in oats and oat bran. Cook for 1-2 minutes, stirring occasionally. Sprinkle with brown sugar if desired.

Oatmeal and Applesauce Pancakes

Ingredients

1 cup all-purpose flour
1/3 cup quick cooking oats
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon cinnamon
3/4 cup unsweetened applesauce
1/2 cup fat free sour cream
1 egg, lightly beaten
1 teaspoon vanilla extract
1/3 cup milk

Directions

Heat a lightly oiled griddle over medium-low heat.

In a bowl, mix the flour, oats, baking powder, baking soda, and cinnamon. In a separate bowl, mix applesauce, sour cream, egg, and vanilla. Stir applesauce mixture and milk into the flour mixture until evenly moist and thick.

Scoop about 1/4 cup batter for each pancake onto the prepared griddle, and cook, turning once, until golden brown on both sides.

Oatmeal Pudding Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup packed brown sugar
1/4 cup white sugar
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
1 1/4 cups all-purpose flour
1 teaspoon baking soda
3 1/2 cups rolled oats
1 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

In a large bowl, cream together shortening, brown sugar, and white sugar until smooth. Blend in instant pudding, then beat in eggs until the batter is light and fluffy. Combine flour and baking soda; mix into the batter. Stir in oats and raisins. Dough will be stiff. Drop dough by spoonfuls onto the prepared baking sheets.

Bake for 8 to 12 minutes in the preheated oven, or until firm. Cool on wire racks.

Spiced Oatmeal Raisin Drops

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
1 cup packed brown sugar
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
3 cups quick-cooking oats
2 cups all-purpose flour
1 1/2 teaspoons pumpkin pie
spice
1 teaspoon baking soda
1/2 teaspoon salt
1 cup raisins

Directions

In a mixing bowl, cream butter, shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine oats, flour, pumpkin pie spice, baking soda and salt; gradually add to the creamed mixture. Stir in raisins. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Apple Oatmeal Cookies I

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/2 cup shortening
- 3/4 cup white sugar
- 2 eggs
- 1 cup rolled oats
- 1 cup diced apple without peel
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening and sugar. Beat in the eggs until well blended. Combine the flour, baking powder, cinnamon, nutmeg, and salt; stir into the sugar mixture until well blended. Fold in the walnuts, oats and apples. Drop dough by spoonfuls about 2 inches onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Let cool on wire racks.

Oatmeal Animal Crackers

Ingredients

2 cups sugar
2 cups old-fashioned oats
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup shortening
1/2 cup hot water
1 tablespoon vanilla extract
2 cups all-purpose flour

Directions

In a bowl, combine sugar, oats, baking soda and salt. Cut in shortening until crumbly. Add water and vanilla; stir until blended. Add enough flour to form a stiff dough. On a lightly floured surface, roll dough to 1/8-in. thickness. Cut into rectangles or use cookie cutters dipped in flour. Using a floured spatula, transfer to greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Cool on wire racks.

Cracker Jack Cookies I

Ingredients

1 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 pinch salt
2 cups quick cooking oats
1 1/2 cups flaked coconut
2 cups crisp rice cereal
1 1/2 cups chopped salted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs one at a time, then stir in the vanilla. Sift together the flour, baking soda, baking powder and salt, stir into the creamed mixture. Gently stir in the oatmeal, coconut, rice cereal and chopped peanuts, try not to pulverize the rice cereal.

Drop dough by teaspoonfuls onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Remove from cookie sheets to cool on wire racks.

Low Sugar Oatmeal Raisin Cookie

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon salt
1/2 cup low fat margarine
1/2 cup packed brown sugar
5 (1 gram) packets Acesulfame
Potassium sweetener
1 egg
1 teaspoon vanilla extract
1 1/4 cups rolled oats
1/2 cup chopped raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Sift together the flour, baking powder, cinnamon, ginger and salt, and set aside. In a medium bowl, cream together the margarine, brown sugar and sugar substitute. Stir in the egg and vanilla. Add sifted ingredients and stir until combined, then mix in the oats and raisins.

Drop cookies by rounded teaspoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on the baking sheets.

Oatmeal Raisin Cookies VI

Ingredients

1 cup butter
1 1/4 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 tablespoon honey
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 cups rolled oats
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter and brown sugar until smooth. Stir in the eggs, vanilla and honey. Sift together the flour, baking soda and cinnamon, gradually stir into the creamed mixture. Finally, stir in the rolled oats and raisins.

Drop dough by rounded teaspoonfuls onto unprepared cookie sheets. Bake for 10 to 15 minutes in the preheated oven, until cookies start to brown. Remove from baking sheets to cool on wire racks.

White Chocolate Chip Oatmeal Cookies

Ingredients

- 1 cup butter
- 1 cup light brown sugar
- 1 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups rolled oats
- 2 cups white chocolate chips
- 1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Stir in the egg and vanilla. Sift together the flour, baking powder, baking soda and salt, stir into the creamed mixture. Finally, stir in the rolled oats, white chocolate chips and pecans. Drop by tablespoons onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Munchy Crunchy Cookies

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup white sugar
3/4 cup packed brown sugar
1 cup cornflakes cereal
2 tablespoons flaked coconut
3/4 cup semisweet chocolate chips
1 cup rolled oats

Directions

In a 1 liter jar, mix flour, baking powder, baking soda, and salt. Pack down, and add the remaining ingredients in the following order: sugar, brown sugar, cornflake cereal, coconut, chocolate chips, oatmeal. Pack down after each ingredient.

Decorate jar, and attach a label with the following: Munchy Crunchy Cookies 1. Preheat oven to 350 degrees F (175 degrees C). 2. In a large bowl, stir together 1/2 cup melted butter, 1 egg, and 1/4 teaspoon of vanilla. Add entire contents of the jar, and mix well. Roll dough into 2 inch balls, and place onto an ungreased cookie sheet. 3. Bake for 10 to 12 minutes in preheated oven. Cool on wire racks.

Pudding No-Bake Oatmeal Cookies

Ingredients

2 cups white sugar
3/4 cup butter
1/2 (12 ounce) can evaporated milk
1 (3.4 ounce) package instant butterscotch pudding mix
3 1/2 cups quick-cooking oats

Directions

In 3 quart microwaveable bowl, combine the sugar, butter and evaporated milk. Cook on high power for 2 to 5 minutes, stirring occasionally until the mixture comes to a rapid boil. Allow the mixture to boil undisturbed for 20 to 30 seconds. Remove from heat and stir in the instant pudding and oatmeal. Spoon onto waxed paper lined cookie sheets. Allow to sit at least 15 minutes or until firm.

Pizza Pan Oatmeal Cookie

Ingredients

3/4 cup all-purpose flour
3/4 cup rolled oats
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/3 cup butter
1/3 cup white sugar
1/3 cup packed brown sugar
1 egg
1 teaspoon vanilla extract

Directions

Combine dry ingredients. Mix remaining ingredients until well blended, then gradually add dry mixture. Stir until well blended. Press out on a lightly greased and floured pizza pan. (if you want to add chocolate chips, raisins, or nuts, press them into the dough once it is spread on the pan.)

Bake at 375 degrees F (190 degrees C) for 12-15 minutes until lightly browned. Cool 10-15 minutes in the pan on a rack, then loosen carefully with a spatula. You may leave the cookie in the pan, but if you plan to serve it whole (like a birthday cake), slide it out of the pan at this point and continue to cool on a rack.

Banana Oatmeal Bread

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs, beaten
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 cup quick cooking oats
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 1/2 cups mashed bananas
1/4 cup milk
1/2 cup chopped raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan and set aside.

Cream together the shortening and sugar. Add eggs and vanilla, beat until fluffy.

Sift together the flour, oatmeal, baking soda, salt and cinnamon. Add dry ingredients alternately with bananas and milk. Mix until blended.

Fold in raisins and pour into prepared pan. Bake for 50 to 60 minutes; remove from oven and cover for 5 minutes.

Oatmeal Cakes

Ingredients

1/2 cup all-purpose flour
1 teaspoon baking powder
1 1/2 cups rolled oats
1 egg, beaten
1/2 cup evaporated milk
2 tablespoons water
2 tablespoons applesauce
1 tablespoon butter, softened

Directions

In a medium mixing bowl, sift together flour and baking powder. Add the remaining ingredients and stir to combine.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each cake. Cook until bubbles form in the cakes. Flip and cook the other side. Serve warm with syrup or jam.

Crisp Oatmeal Cookies

Ingredients

1/2 cup shortening
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup rolled oats
1/2 cup flaked coconut (optional)
1/2 cup miniature semi-sweet
chocolate chips (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, white sugar and brown sugar. Mix in the egg and vanilla until well blended. Combine the flour, baking powder, baking soda and salt; stir into the batter until well blended. Mix in the oats, coconut and chocolate chips until evenly distributed. Roll dough into walnut sized balls and place 2 inches apart onto prepared cookie sheets.

Bake for 12 minutes in the preheated oven, or until edges are lightly browned.

Super Duper Oatmeal

Ingredients

1 cup milk
1/2 cup water
3/4 cup oats
1/2 cup blueberries
1/2 cup applesauce
2 tablespoons wheat germ
2 teaspoons ground cinnamon
2 teaspoons sugar

Directions

Bring the milk and water to a boil in a pot. Mix in the oats, and reduce heat to medium. Stir in blueberries, applesauce, wheat germ, cinnamon, and sugar. Cook 8 to 10 minutes, or until oats are tender.

Pecan-Oatmeal Pancakes

Ingredients

1 1/2 cups quick-cooking oats
1 cup all-purpose flour
2 tablespoons brown sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 cups milk
2 eggs, lightly beaten
2 tablespoons butter or margarine,
melted
1/2 cup chopped pecans

Directions

In a bowl, combine oats, flour, brown sugar, baking powder and salt. Combine milk, eggs and butter; stir into dry ingredients just until blended. Fold in pecans. Pour batter by 1/4 cupfuls onto a lightly greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden brown.

Healthy Coconut Oatmeal

Ingredients

3 1/2 cups plain or vanilla soy milk
1/4 teaspoon salt
2 cups rolled oats
1/4 cup pure maple syrup
1/3 cup raisins
1/3 cup dried cranberries
1/3 cup sweetened flaked coconut
1/3 cup chopped walnuts
1 (8 ounce) container plain yogurt (optional)
3 tablespoons honey (optional)

Directions

Pour the milk and salt into a saucepan, and bring to a boil. Stir in the oats, maple syrup, raisins, and cranberries. Return to a boil, then reduce heat to medium. Cook for 5 minutes. Stir in walnuts and coconut, and let stand until it reaches your desired thickness. Spoon into serving bowls, and top with yogurt and honey, if desired.

Raisin Oatmeal Mix

Ingredients

6 cups quick cooking oats
1/2 cup raisins
1/2 cup chopped dried apples or
bananas
1/4 cup sugar
1/4 cup packed brown sugar
1 tablespoon ground cinnamon
1 teaspoon salt
ADDITIONAL INGREDIENT FOR
OATMEAL:
3/4 cup water

Directions

In a bowl, combine the first seven ingredients. Store in an airtight container for up to 1 month.

Fudge Bars

Ingredients

2 cups light brown sugar
3/4 cup butter, softened
2 eggs
2 teaspoons vanilla extract
2 1/2 cups baking mix
3 cups quick cooking oats
2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter
1/2 teaspoon salt
1 cup chopped pecans
2 tablespoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan. In a large bowl, combine mix together the brown sugar, 3/4 cup margarine, eggs and 2 teaspoons of vanilla. Stir in baking mix and oats. Set aside.

To Make Filling: Heat chocolate chips, condensed milk, 2 tablespoons margarine or butter and salt in saucepan over low heat, stirring constantly until smooth. Remove from heat. Stir in pecans and 2 tablespoons vanilla.

Press about two-thirds of the oatmeal mixture into the bottom of the pan. Spread evenly. Pour chocolate mixture evenly over oatmeal layer. Drop remaining one-third of oatmeal mixture by tablespoons on top of the chocolate mixture. Bake for 30 minutes. Cool completely before cutting into bars.

Oatmeal Raisin Cookies VII

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
1/4 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 cup self-rising flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 1/2 cups quick cooking oats
1 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

In a medium bowl, cream together the butter, brown sugar and white sugar, until smooth. Beat in the egg then stir in the vanilla. Combine the flour, baking soda, cinnamon and salt: stir into the creamed mixture. Fold in the quick oats and raisins. Spread evenly into the prepared pan.

Bake for 10 to 12 minutes in the preheated oven, until the edges are starting to brown. Let cool in pan before cutting into bars.

Oatmeal Cream Cheese Patties

Ingredients

1 (3 ounce) package cream cheese, softened
1 cup chopped walnuts
1/2 cup chopped onion
3 eggs, lightly beaten
1 cup uncooked rolled oats
1 tablespoon soy sauce (optional)
2 (10.75 ounce) cans condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cream cheese, walnuts, onion, eggs, oats, and soy sauce. Form into patties.

Heat the oil in a skillet over medium heat, and cook the patties 2 minutes on each side, just until firm.

Place the patties in a baking dish. Pour in the cream of mushroom soup.

Bake 1 hour in the preheated oven.

Carrot-Oatmeal Spice Cake

Ingredients

1 cup raisins
1/3 cup shredded carrots
2 cups water
1 cup all-purpose flour
1 cup quick cooking oats
1 1/2 teaspoons artificial
sweetener
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 cup margarine, softened
1/4 cup egg substitute
1 teaspoon vanilla extract
1/3 cup pecans, coarsely
chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 7x11 inch baking dish. Set aside.

Combine raisins, carrots, and water in a medium saucepan. Bring to a boil, reduce heat and simmer for 10 minutes. Remove from heat and allow to cool.

In a mixing bowl, combine flour, oatmeal, sugar substitute, salt, baking soda and cinnamon.

In a separate bowl, mix together the margarine, egg substitute, and vanilla. Add to the flour mixture and mix well.

Add the raisin mixture and nuts, mix well and pour into baking pan.

Bake for 35 minutes or until toothpick inserted in middle comes out clean.

Apple Oatmeal Crisp

Ingredients

1 cup brown sugar
1 cup rolled oats
1 cup all-purpose flour
1/2 cup butter, melted
3 cups apples - peeled, cored and chopped
1/2 cup white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C.) Lightly grease an 8 inch square pan.

In a large bowl, combine brown sugar, oats, flour and butter. Mix until crumbly. Place half of crumb mixture in pan. Spread the apples evenly over crumb mixture. Sprinkle with sugar and cinnamon and top with remaining crumb mixture.

Bake in the preheated oven for 40 to 45 minutes, or until golden brown.

Best Oatmeal Cookies

Ingredients

1 cup margarine
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 1/2 cups rolled oats
1 cup raisins
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, white sugar and brown sugar until light and fluffy .Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt and cinnamon, stir into the creamed mixture. Fold in the oatmeal, raisins and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Grapefruit Quick Bread

Ingredients

3 cups all-purpose flour
1/2 teaspoon salt
4 teaspoons baking powder
3/4 teaspoon baking soda
2/3 cup honey
1/4 cup margarine, softened
1 2/3 cups rolled oats
1 egg
1 1/4 cups grapefruit juice
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together flour, salt, baking powder and soda into a large mixing bowl.

In a medium bowl, mix honey together with butter or margarine until creamy. Add to flour mixture along with the oats, egg, grapefruit juice and walnuts. Stir together until smooth and pour into a lightly greased 9x5 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick inserted into the center comes out clean.

Peanut Butter Oatmeal Cookies

Ingredients

- 3 egg whites
- 1 cup packed brown sugar
- 1 cup reduced fat peanut butter
- 1/2 cup unsweetened applesauce
- 1/4 cup honey
- 2 teaspoons vanilla extract
- 3 cups quick-cooking oats
- 1 cup all-purpose flour
- 1 cup nonfat dry milk powder
- 2 teaspoons baking soda

Directions

In a mixing bowl, beat egg whites and brown sugar. Beat in peanut butter, applesauce, honey and vanilla. Combine the oats, flour, milk powder and baking soda; gradually add to peanut butter mixture, beating until combined.

Drop by tablespoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray. Bake at 350 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

Quick Chocolate Chip Cake

Ingredients

- 1 1/4 cups water
- 1 cup quick cooking oats
- 1/2 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup flaked coconut
- 1 1/2 cups semisweet chocolate chips
- 1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large saucepan, bring the water to a boil. Remove from the heat and add the quick oats. Cover and let stand for a few minutes, until the water is absorbed. While still warm, stir in the butter, white sugar, and brown sugar. Mix until the butter is melted, then stir in the eggs. Combine the flour, baking soda, salt and cinnamon, stir into the oatmeal mixture. Fold in the coconut, 1 cup of the chocolate chips and the nuts. Pour into the prepared pan, and sprinkle the remaining chocolate chips over the top.

Bake for 35 minutes in the preheated oven, until the cake springs back when lightly touched.

Oatmeal Cookie

Ingredients

1/2 fluid ounce butterscotch schnapps
1/2 fluid ounce Irish cream liqueur
1/2 fluid ounce jagermeister liqueur
1/2 fluid ounce cinnamon schnapps

Directions

In a shot glass, layer butterscotch schnapps, Irish cream and Jagermeister. Float cinnamon schnapps on top.

Overnight Raisin Oatmeal Pancakes

Ingredients

2 cups quick-cooking oats
2 cups buttermilk
1/2 cup all-purpose flour
2 tablespoons white sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
2 eggs, beaten
1/4 cup butter, softened
1/3 cup raisins

Directions

In a medium bowl, mix together the oats and buttermilk. Cover, and refrigerate overnight.

The next morning: In a large bowl, sift together the flour, sugar, baking powder, baking soda, cinnamon, and salt. Make a well in the center, and pour in the oatmeal mixture, eggs, butter, and raisins. Stir until just moistened. Allow batter to sit 20 minutes before cooking. If batter is too thick, add buttermilk 1 tablespoon at a time, until the batter reaches the desired consistency.

Heat a lightly greased, large skillet or griddle over medium heat. Pour 1/4 cup batter onto the hot griddle for each cake. Cook pancakes until bubbles appear on top, flip, and cook until lightly browned on bottom.

Cup of Everything Cookies

Ingredients

3 1/2 cups all-purpose flour
1 cup white sugar
1 cup packed brown sugar
1 cup butter
1 cup vegetable oil
1 cup rolled oats
1 cup crisp rice cereal
1 cup flaked coconut
1 cup ground walnuts
1 teaspoon vanilla extract
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cream of tartar
2 eggs
1 cup semisweet chocolate chips

Directions

Cream together the butter and the sugars. Mix in the oil and the flour. Add in oatmeal, crispy rice cereal, coconut, nuts, vanilla, salt, baking soda, eggs and chocolate chips. Mix until well blended.

Drop by teaspoons or tablespoons on a greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10 - 15 minutes.

Oatmeal Chocolate Coconut Chewy

Ingredients

- 1 cup butter, softened
- 1 1/4 cups packed brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 tablespoons milk
- 2 teaspoons vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt (optional)
- 3 cups rolled oats
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts (optional)
- 1 cup shredded coconut

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the milk and vanilla. Combine the flour, baking soda and salt; stir into the sugar mixture until well blended. Stir in the oats, chocolate chips, walnuts and coconut until evenly distributed. Drop by rounded tablespoons onto ungreased cookie sheet.

Bake 10 to 12 minutes in the preheated oven for a chewy cookie or 14 minutes for a firmer cookie.

Cool for 1 minute on the cookie sheet and then remove to wire rack. Cool completely and then store in tightly sealed container.

Chewy Oatmeal Cookies I

Ingredients

1/2 cup butter, softened
1/4 cup applesauce
1 cup brown sugar
1/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
3 cups rolled oats
1/2 cup raisins
1/2 cup chopped walnuts
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, applesauce, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, salt, and baking soda, then gradually stir into the creamed mixture. Finally, stir in the oats, raisins, nuts and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Raisin Cookies IV

Ingredients

3 eggs, beaten
1 cup raisins
1 teaspoon vanilla extract
1 cup butter
1 cup packed brown sugar
1 cup white sugar
2 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
2 teaspoons baking soda
2 cups rolled oats
1 cup chopped pecans

Directions

Combine eggs, vanilla and raisins in a small bowl; cover and let stand for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream the butter, brown sugar, and white sugar together. Sift together the flour, cinnamon, and baking soda; stir into the creamed mixture. Then stir in the raisin mixture, rolled oats, and nuts.

Drop by teaspoonfuls onto an unprepared cookie sheet. Bake for 10 minutes, or until lightly browned.

Oatmeal Raisin Toffee Cookies

Ingredients

- 1 cup butter, softened
- 1 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 3 cups rolled oats
- 1 cup raisins
- 1 cup crushed toffee candy

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar. Beat in the eggs, one at a time then stir in the vanilla. Combine the flour, baking soda and cinnamon; stir into the creamed mixture. Blend in the oatmeal and toffee bits. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Orange Oatmeal Muffins

Ingredients

- 1 cup rolled oats
- 1/2 cup orange juice
- 1/2 cup boiling water
- 1/2 cup butter
- 1/2 cup packed brown sugar
- 1/3 cup white sugar
- 2 eggs, lightly beaten
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 1 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease or paper-line muffin pans.

In a small bowl soak oats in orange juice and water for 15 minutes.

In a large bowl cream together butter or margarine and sugars. Beat in eggs and oat mixture.

In a separate bowl, blend flour, baking powder, soda, salt, and nutmeg. Stir into batter. Stir in vanilla and raisins. Spoon batter into prepared muffin pans, filling 2/3 full.

Bake at 350 degrees F (175 degrees C) until golden brown, about 20 minutes.

Spicy Oatmeal Raisin Cookies

Ingredients

1 (18.25 ounce) package spice cake mix
1 cup quick cooking oats
2 eggs
1/2 cup vegetable oil
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Combine cake mix, oats, eggs, and oil in large bowl. Beat at low speed with electric mixer until blended. Stir in raisins.

Drop by teaspoonfuls onto baking sheets. Bake for 7-9 minutes or until lightly browned. Cool 1 minute on baking sheet.

Monkey Peanut Butter Bars

Ingredients

1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1/3 cup peanut butter
1 egg
1/2 teaspoon vanilla extract
1/2 teaspoon baking soda
1 cup all-purpose flour
1 cup rolled oats
2 cups semisweet chocolate chips

1 cup confectioners' sugar
1/4 cup peanut butter
3 1/2 tablespoons milk

Directions

Cream butter and white sugar and brown sugar. Blend in 1/3 cup peanut butter, egg, vanilla, and baking soda. Add flour and oatmeal. Mix well!

Spread in greased 13x9 inch baking pan. Bake at 350 degrees F (175 degrees C) for 20 minutes. Remove and sprinkle with chocolate chips.

Return to oven and bake for eight minutes. Spread to smooth out chocolate chips. Cool! Mix icing and spread over bars. Refrigerate to set. Cut and eat.

To Make Icing: Mix together 1 cup confectioners' sugar, 1/4 cup peanut butter and 3 1/2 tablespoons milk until it makes a spreadable consistency.

Pumpkin Pie Squares

Ingredients

1 cup all-purpose flour
1/2 cup rolled oats
1/2 cup packed brown sugar
1/2 cup butter

2 cups pumpkin puree
1 (12 fluid ounce) can evaporated milk
2 egg whites
3/4 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves

1/2 cup chopped walnuts
1/2 cup packed brown sugar
2 tablespoons butter
1 cup whipped cream (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x13 inch pan.

Mix together the flour, oatmeal, brown sugar and butter or margarine. Press into pan; bake for 20 minutes or until golden brown.

In a large deep metal bowl, beat egg whites until soft peaks form.

Blend together the pumpkin, evaporated milk, egg whites, sugar, salt, cinnamon, ginger and clove. Pour custard into baked crust; bake for 30 minutes or until firm.

Mix together the chopped nuts, brown sugar and butter. Sprinkle topping on custard and bake additional 15 minutes. Remove from oven and allow to cool. Cut into squares and top with whipped cream if desired.

Butterscotch Oatmeal Cookies I

Ingredients

3/4 cup butter flavored shortening
1/2 cup white sugar
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
3 cups rolled oats
1 cup semisweet chocolate chips
1 cup butterscotch chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together shortening, white sugar, and brown sugar until smooth. Beat in egg, then stir in vanilla. Combine flour and baking soda, and mix into the batter. Mix in oats and chocolate and butterscotch chips. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake for 9 to 12 minutes in the preheated oven, or until the edges are toasted. Cool on wire racks.

Chewy Crispy Coconut Cookies

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup crushed cornflakes cereal
1 cup rolled oats
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 1/3 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Stir in the egg and vanilla. Sift together the flour, baking soda, salt and baking powder; stir into the creamed mixture. Add the oatmeal, crushed cereal and coconut and mix until combined.

Drop dough by teaspoonfuls onto a cookie sheet. Cookies should be about 2 inches apart. Bake for 10 to 12 minutes in the preheated oven. Cookies should be light brown at the edges and on the bottom. Remove from baking sheets to cool on wire racks.

Zucchini Oatmeal Cookies

Ingredients

1/2 cup shortening
1 teaspoon vanilla extract
3/4 cup honey
1 egg
1 cup all-purpose flour
1/8 teaspoon baking soda
1 teaspoon baking powder
1 pinch salt
1 cup rolled oats
1/2 cup chopped pecans
1/2 cup grated zucchini
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large mixing bowl, cream together the shortening, vanilla, and honey. Beat in the egg until well blended. Combine the flour, baking soda, baking powder and salt; stir into the honey mixture. Stir in the rolled oats, zucchini, pecans and raisins. Drop by teaspoonfuls on greased cookie sheet, and flatten slightly using a fork.

Bake 10 to 12 minutes in the preheated oven, until browned. Remove from cookie sheets to cool on a wire rack.

Oatmeal Cranberry White Chocolate Chunk

Ingredients

2/3 cup butter, softened
2/3 cup packed brown sugar
2 eggs
1 1/2 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 1/4 cups dried cranberries
2/3 cup coarsely chopped white chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time. Combine oats, flour, salt, and baking soda; stir into butter mixture one cup at a time, mixing well after each addition. Stir in dried cranberries and white chocolate. Drop by rounded teaspoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until golden brown. Cool on wire racks.

Oatmeal Sourdough Rolls

Ingredients

1 cup sourdough starter
1/2 cup warm water
3 tablespoons honey
1 tablespoon molasses
1 egg, lightly beaten
1/2 cup margarine
1/2 cup quick cooking oats
3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
2 teaspoons yeast

Directions

Place ingredients in bread machine pan in the order recommended by the manufacturer. Select the Dough Cycle, then press Start.

When the cycle is complete, transfer dough to a lightly floured surface and divide into 24 rolls. Cover with a towel and let rolls rise until doubled, about 1 hour.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a large baking sheet.

Arrange the rolls on the prepared baking sheet, and bake 10 to 12 minutes in the preheated oven, until lightly browned.

Chocolate Oatmeal Hermits

Ingredients

1/3 cup packed brown sugar
1/4 cup white sugar
1/4 cup vegetable oil
2 teaspoons vanilla extract
2 egg whites
1 1/2 cups quick cooking oats
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
1/3 cup mini semi-sweet
chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat pan with vegetable oil spray.

In a medium bowl, cream together sugar, brown sugar, vegetable oil, egg whites, and vanilla with an electric mixer. Sift together the flour, baking powder, and salt; stir into the creamed mixture. With a wooden spoon, stir in the quick cooking oats and chocolate chips.

Drop dough by level tablespoonfuls onto the prepared cookie sheet. Bake in the preheated oven for 8 to 10 minutes. Remove from baking sheets to cool on wire racks.

Pumpkin Oatmeal

Ingredients

1/2 cup old-fashioned rolled oats
1 cup soy milk
1/4 cup canned pumpkin puree
3 dashes ground cinnamon
1 tablespoon chopped walnuts
1/2 teaspoon avocado honey

Directions

Stir the oats, soy milk, pumpkin puree, and cinnamon together in a saucepan; bring to a gentle boil. Reduce heat to low and simmer 5 minutes, or until the oatmeal reaches your desired consistency. Transfer to serving bowl. Garnish with walnuts and honey.

Apricot Oatmeal Muffins

Ingredients

2 1/2 cups all-purpose flour
1/2 cup packed brown sugar
3 teaspoons baking powder
1/2 teaspoon salt
1 cup quick-cooking oats
1 cup chopped dried apricots
1/2 cup butter or margarine
3/4 cup boiling water
2 eggs, lightly beaten
1 cup milk
2 teaspoons grated orange peel

Directions

In a bowl, combine the first four ingredients. In another bowl, combine the oats, apricots, butter and boiling water; stir until butter is melted. Cool for 5 minutes. Stir in eggs, milk and orange peel if desired. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 20-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing to wire racks.

Ginger Pear Crisp

Ingredients

1 cup crushed gingersnap cookies
1/2 cup all-purpose flour
1/2 cup dark brown sugar
1/2 cup walnuts, pecans or
slivered almonds, coarsely
chopped OR 1/2 cup of old-
fashioned oatmeal
5 tablespoons melted (not hot)
butter
6 cups jarred or canned pears,
packed in light syrup, cut into
1/4 cup sugar
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
1 tablespoon cornstarch

Directions

Adjust oven rack to center position and heat oven to 375 degrees. Mix gingersnap crumbs, flour, brown sugar, nuts (or oatmeal) and butter in a medium bowl; set aside. Place pears in a medium bowl.

Bring 1 cup of the pear syrup, 1/4 cup sugar, ginger and cloves to boil in a small saucepan. Whisk cornstarch into remaining 2 Tbs. pear juice, then whisk it into boiling syrup; continue to simmer until thick, less than a minute. Pour over pears, toss to coat and turn into a 9-inch square baking pan.

Sprinkle crumble clusters over pears. Bake until topping is golden and pears are bubbly, 25 to 30 minutes. Cool until warm and serve.

Calypso Muffins

Ingredients

1 cup water
1/2 cup rolled oats
1 1/2 cups all-purpose flour
1/4 cup wheat bran
1/3 cup white sugar
4 teaspoons baking powder
1/8 teaspoon ground nutmeg
1 mashed banana
1 beaten egg
1 (8 ounce) can crushed pineapple, well drained
1 cup coconut milk
1/8 teaspoon coconut extract

Directions

In a saucepan, bring water to a boil. stir in oats, and cook 1 minute. Cover, and remove from heat; allow to cool.

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a muffin pan, or use paper liners.

In a large bowl, combine flour, bran, sugar, baking powder, and nutmeg. Make a well in the center, and add mashed banana, cooked and cooled oatmeal, egg, pineapple, coconut milk, and coconut extract. Mix until smooth. Scoop into 12 muffin cups.

Bake in preheated oven for 25 to 30 minutes, or until golden brown, and tops spring back when lightly tapped.

Meg's Chocolate Chip Oatmeal Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup rolled oats
1 cup unsalted butter, softened
1 1/3 cups packed dark brown sugar
2 eggs
2 teaspoons vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat the oven to 300 degrees F (150 degrees C). Grease cookie sheets. Stir together the flour, baking soda, salt and oats; set aside.

In a medium bowl, cream together the butter and brown sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Mix in the dry ingredients until well blended before stirring in the chocolate chips. Drop by heaping spoonfuls onto the prepared cookie sheet at least 3 inches apart. Flatten cookies to 1/2 inch thick.

Bake for 21 minutes in the preheated oven, until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Pioneer Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup rolled oats
1 cup raisins

Directions

Cream together butter or margarine, brown sugar, milk and vanilla. Mix well.

Stir in flour and baking soda. Blend well. Mix in one cup oatmeal and stir. Add in raisins and mix well.

Drop by teaspoonfuls onto cookie sheets and bake at 350 degrees F (175 degrees C) for 10 - 12 minutes.

Baked Oatmeal II

Ingredients

3 cups rolled oats
1 cup brown sugar
2 teaspoons ground cinnamon
2 teaspoons baking powder
1 teaspoon salt
1 cup milk
2 eggs
1/2 cup melted butter
2 teaspoons vanilla extract
3/4 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together oats, brown sugar, cinnamon, baking powder, and salt. Beat in milk, eggs, melted butter, and vanilla extract. Stir in dried cranberries. Spread into a 9x13 inch baking dish.

Bake in preheated oven for 40 minutes.

Amish Oatmeal Cookies

Ingredients

1 1/2 cups raisins
1 cup salted peanuts
6 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 1/2 cups shortening
3 cups white sugar
2 cups quick cooking oats
3 teaspoons baking soda
1 cup buttermilk
1/2 cup dark molasses
4 eggs

Directions

Grind raisins and peanuts through food grinder, set aside.

Sift flour, baking powder, salt, nutmeg and cinnamon into a very large bowl. Cut in shortening using a pastry blender until mixture forms fine crumbs.

Add ground raisin mixture, sugar and oats, mix well. Dissolve baking soda in buttermilk in small bowl. Add molasses and 3 of the eggs, beat with rotary beater until blended. Add to flour mixture, mix well with spoon.

Drop by heaping tablespoons about 3 inches apart on greased baking sheets. Flatten each with floured bottom of a drinking glass. Beat 1 egg in a bowl until blended. Brush tops of cookies with egg. Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until golden brown.

Heather's Healthy Oatmeal Surprises

Ingredients

3/4 cup butter, softened
1/2 cup white sugar
1 cup packed brown sugar
2 egg whites
1 egg
1 teaspoon vanilla extract
1 1/2 cups whole wheat flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/2 teaspoon salt
3 cups quick-cooking oats
1/2 cup peanut butter chips
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Add the egg whites and egg one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda, cinnamon, nutmeg and salt; gradually stir into the creamed mixture. Then stir in the quick oats, peanut butter chips and chocolate chips. Drop by rounded spoonfuls onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Mexican Whole Wheat Flour Tortillas

Ingredients

1 cup all-purpose flour
4 cups whole wheat bread flour
1/2 cup shortening
2 teaspoons salt
1 1/2 cups boiling water
all-purpose flour for rolling

Directions

In a large bowl, stir together 1 cup all-purpose flour, the whole wheat flour, and salt. Rub in the shortening by hand until the mixture is the texture of oatmeal. Make a well in the center, and pour in the boiling water. Mix with a fork until all of the water is evenly incorporated. Sprinkle with a bit of additional flour, and knead until the dough does not stick to your fingers. The dough should be smooth.

Make balls the size of golf balls, about 2 ounces each. Place them on a tray, and cover with a cloth. Let stand for at least 1 hour, or up to 8 hours.

Heat a griddle or large frying pan over high heat. On a lightly floured surface, roll out a tortilla to your preferred thinness. Fry one at a time. Place on the griddle for 10 seconds, as soon as you see a bubble on the top, flip the tortilla over. Let it cook for about 30 seconds, then flip and cook the other side for another 30 seconds. Roll out the next tortilla while you wait for that one to cook. Repeat until all of the balls have been cooked. Tortillas can be refrigerated or frozen.

Ranger Cookies I

Ingredients

3 cups all-purpose flour
1 cup flaked coconut
1 teaspoon baking soda
1 cup shortening
1/2 teaspoon salt
1 cup white sugar
1/2 teaspoon baking powder
1 cup packed brown sugar
2 cups rolled oats
2 eggs
2 cups crisp rice cereal
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream shortening, add sugar gradually. Add eggs and vanilla; beat until light and fluffy.

Sift flour, baking soda, salt, and baking powder together and mix with the first mixture. Add oatmeal, rice cereal, and coconut. Mix well.

Drop by tablespoons on slightly greased cookie sheet and bake for 12 minutes.

Oatmeal Whole Wheat Quick Bread

Ingredients

1 cup rolled oats
1 cup whole wheat flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 tablespoons honey
1 tablespoon vegetable oil
1 cup milk

Directions

Preheat oven to 450 degrees F (230 degrees C).

Grind oatmeal in a food processor or blender. In a large bowl, combine oatmeal, flour, baking powder and salt. In a separate bowl, dissolve honey in vegetable oil then stir in the milk. Combine both mixtures and stir until a soft dough is formed. Form the dough into a ball and place on a lightly oiled baking sheet.

Bake in preheated oven for about 20 minutes, or until bottom of loaf sounds hollow when tapped.

Swedish Oatmeal Lace

Ingredients

1/2 cup butter
1/4 cup sifted all-purpose flour
1/2 cup white sugar
3/4 cup quick cooking oats
2 tablespoons light cream

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour baking sheets.

Melt butter in medium saucepan. Add rest of ingredients and cook, stirring constantly, until mixture starts to bubble.

Remove from heat and stir briskly for a few strokes. Drop by rounded teaspoonfuls about 4 inches apart on well-greased and floured baking sheet.

Bake only 5-6 cookies at a time. Bake for about 5-6 minutes until golden brown.

Cool wafers for 2 minutes on baking sheet. Remove carefully with spatula and place over rolling pin, glass, or mug so they curl and become firm. If cookies harden before they can be removed from cookie sheet, reheat in oven again a few seconds to soften.

Note: Do one test to check oven temp and quantity of batter. The bigger the cookie, the more fragile. Use 1/2 tsp for test.

No Bake Macadamia Nut Cookies

Ingredients

1 cup white sugar
1 cup brown sugar
1/2 cup butter
1/2 cup soy milk
2 tablespoons carob powder
1/4 cup macadamia nut butter
3 cups oats

Directions

Place white sugar, brown sugar, butter, milk, and carob powder in a large pan over medium-high heat; bring to a boil. Boil for 2 minutes, stirring occasionally.

Remove the pan from the heat, and stir in macadamia nut butter until dissolved. Stir in oatmeal until well incorporated. Drop onto a waxed paper lined cookie sheet, and place in the refrigerator to cool.

Cowboy Oatmeal Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup margarine
1/2 cup vegetable oil
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 cups quick cooking oats
1 cup butterscotch chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Sift together flour, baking powder, baking soda, and salt; set aside.

In a medium bowl, cream margarine, oil, brown sugar, and white sugar until smooth. Beat in eggs one at a time. Gradually stir in the sifted ingredients until well blended. Mix in oats and butterscotch chips. Drop from a teaspoon onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until edges are golden. Let set up on the cookie sheets for a few minutes before transferring to wire racks to cool completely.

No Bake Chocolate Cookies I

Ingredients

1 cup butter
2 cups white sugar
1/2 cup evaporated milk
5 teaspoons unsweetened cocoa powder
1 cup flaked coconut
3 cups rolled oats

Directions

Mix oatmeal and coconut together in a large bowl.

Put other ingredients in a saucepan over medium heat, stirring constantly. When mixture comes to a boil, let it boil for 2 minutes. (any longer your cookies will be crumbly, any shorter, your cookies will be gooey)

Remove from heat and pour over the oatmeal-coconut mixture. Working quickly now, mix well and drop by spoon onto waxed paper. Let sit until firm and cool. Excellent for freezing.

Oatmeal Waffles

Ingredients

1 1/2 cups all-purpose flour
1 cup quick-cooking rolled oats
1 tablespoon baking powder
1/2 teaspoon cinnamon
1/4 teaspoon salt
2 eggs, slightly beaten
1 1/2 cups milk
6 tablespoons butter, melted
2 tablespoons brown sugar

Directions

In large mixing bowl, stir together flour, oats, baking powder, cinnamon and salt; set aside. In small mixing bowl, stir together eggs, milk, butter and brown sugar. Add to flour mixture; stir until blended. Pour batter on to grids of preheated, lightly greased waffle iron (amount will vary with size of waffle iron). Close lid quickly; do not open during baking. Use fork to remove baked waffle. Top with fresh fruit and yogurt.

Oatmeal Pie III

Ingredients

4 eggs
1 cup flaked coconut
1 1/2 cups dark corn syrup
1 1/2 cups white sugar
1/2 cup margarine, melted
1 3/4 cups rolled oats
1 3/4 cups evaporated milk
1 recipe pastry for a 9 inch single crust pie

Directions

Mix eggs, corn syrup, and sugar. Add milk, melted margarine, coconut, and oatmeal. Pour into two 9-inch pie shells.

Bake at 350 degrees F (175 degrees C) until brown.

Vanishing Oatmeal Cookies

Ingredients

1 cup margarine, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup raisins
1 cup black walnuts, coarsely ground
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon pumpkin pie spice
3 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat margarine and sugars, until creamy. Add eggs and vanilla; beat well. Combine flour, baking soda, salt, and spices. Sift and add to the egg mixture. Stir well.

Grind the raisins up with 1 teaspoon of sugar until they are in small pieces--not mush! Stir in oats, nuts, raisins and mix well, drop by tablespoonful onto ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 minute and remove to wire rack. When cool store in airtight container. NOTE: You can add butterscotch or chocolate pieces in place of the raisins.

Golden Raisin Oatmeal Cookies

Ingredients

3/4 cup butter, softened
1 cup packed brown sugar
1/2 cup sugar
1 egg
2 tablespoons water
1 teaspoon vanilla extract
3 cups quick-cooking oats
2/3 cup all-purpose flour
2 tablespoons grated orange peel
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
2/3 cup golden raisins

Directions

In a large mixing bowl, cream butter and sugars until light and fluffy. Beat in egg, water and vanilla. Combine the oats, flour, orange peel, cinnamon and baking soda; gradually add to the creamed mixture. Stir in the raisins (dough will be stiff).

Drop by level tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-15 minutes or until the edges are lightly browned. Remove to wire racks to cool.

Spiced Oatmeal Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
2 tablespoons milk
2 1/2 cups all-purpose flour
2 cups old-fashioned oats
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs and milk; mix well. Combine flour, oats, baking soda, salt and cinnamon; add to the creamed mixture. Drop by rounded teaspoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until done.

Date Filled Cookies

Ingredients

1 cup dates, pitted and chopped
1/2 cup white sugar
3/4 cup water
1/2 cup butter, softened
1/2 cup packed brown sugar
1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1 1/4 cups rolled oats
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan over low heat, mix dates, sugar and 1/2 cup of water. Bring to a boil, and cook for 15 minutes, or until thick and smooth. Set aside to cool.

Cream butter and brown sugar together until smooth. Gradually mix in flour, baking soda, and salt. Add the oatmeal and mix well. Stir in 2 to 4 tablespoons of water. Form the dough into a ball and refrigerate for 15 minutes.

On a floured surface, roll dough to 1/8 inch thickness and cut into 2 inch rounds. Place 1/2 of the rounds on cookie sheets. Spoon date mixture in the center of each round and top with another round. Press edges firmly together.

Bake 15 minutes in the preheated oven, or until browned.

Peanut Butter and Jelly Oatmeal Pancakes

Ingredients

1 1/2 cups quick cooking oats
3/4 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon white sugar
1 teaspoon salt
2 cups skim milk
2 egg, lightly beaten
3 tablespoons natural peanut butter
2 tablespoons melted butter
cooking spray
1/4 cup strawberry jam

Directions

Combine oats, flour, baking soda, sugar, and salt in a large bowl. Set bowl aside. In a separate bowl, whisk together the skim milk, eggs, peanut butter, and melted butter. Make a well in the center of the dry ingredients and stir in the wet ingredients, being careful not to over mix the batter.

Heat a large skillet over medium heat, and coat with cooking spray. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side, about 2 minutes per side. Serve with strawberry jam.

Oatmeal Pancakes I

Ingredients

2 cups rolled oats
1 cup buttermilk
2 eggs
1/4 cup butter, melted
1/2 cup all-purpose flour
2 tablespoons white sugar
1 teaspoon baking powder
1 teaspoon baking soda

Directions

Mix oats and buttermilk in a bowl. Let sit for 15 minutes. Add eggs, butter, flour, sugar, baking powder and baking soda; stir until blended.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Strawberry Oatmeal Bars

Ingredients

1 1/4 cups all-purpose flour
1 1/4 cups quick cooking oats
1/2 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup butter or margarine,
melted
2 teaspoons vanilla extract
1 cup strawberry preserves
1/2 cup flaked coconut

Directions

In a bowl, combine dry ingredients. Add butter and vanilla; stir until crumbly. Set aside 1 cup. Press remaining crumb mixture evenly into an ungreased 13-in.x 9-in. x 2-in. baking pan. Spread preserves over crust. Combine coconut and reserved crumb mixture; sprinkle over preserves. Bake at 350 degrees F for 25-30 minutes or until coconut is lightly browned. Cool.

Old-Fashioned Oatmeal Cookies

Ingredients

- 1 cup raisins
- 1 cup water
- 3/4 cup shortening
- 1 1/2 cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking powder
- 1/4 teaspoon ground cloves
- 2 cups quick-cooking oats
- 1/2 cup chopped walnuts

Directions

In a saucepan, cook raisins in water over medium heat until plump, about 15 minutes. Drain, reserving liquid. Add enough water to liquid to measure 1/2 cup. In a mixing bowl, cream shortening, sugar, eggs and vanilla. Stir in raisin liquid. Blend in dry ingredients. Stir in raisins and oats. Add nuts if desired. Drop by teaspoonfuls about 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10 to 12 minutes or until light brown.

Passion Bars

Ingredients

2 cups quick cooking oats
1 cup all-purpose flour
1 cup brown sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
3/4 cup butter, softened
1 (14 ounce) can sweetened condensed milk
3/4 cup peanut butter
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the oats, flour, brown sugar, salt and baking soda. Cut in the butter to form a crumbly mixture. Reserve 1 1/2 cups of the crumbs, and pat the rest evenly into the bottom of the prepared pan. In a medium bowl, stir together the sweetened condensed milk and peanut butter. Spread evenly over the oatmeal layer. Sprinkle the chocolate chips over the peanut butter layer, then crumble the reserved crust over the top.

Bake for 30 to 35 minutes in the preheated oven, until golden brown. Cool completely before cutting into bars.

Strawberry Cinnamon Oatmeal Muffins

Ingredients

1 cup all-purpose flour
1 cup rolled oats
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 egg, beaten
1/2 cup milk
1/4 cup light olive oil
1/2 cup sugar
1/2 pint chopped fresh strawberries

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease 12 muffin cups.

In a large bowl, mix flour, oats, baking powder, baking soda, cinnamon and salt. In a separate bowl, whisk together egg, milk, olive oil and sugar. Mix in strawberries. Stir strawberry mixture into oat mixture just until evenly moist. Spoon into prepared muffin cups.

Bake 18 to 20 minutes in the preheated oven, until a knife inserted in the center of a muffin comes out clean.

Oatmeal Crispies

Ingredients

1 cup shortening
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
3 cups quick-cooking oats
1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the remaining ingredients; gradually add to creamed mixture.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Flatten with a fork. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Whole Wheat Oatmeal Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 tablespoons honey
2 tablespoons butter or margarine, softened
1 1/4 teaspoons salt
2 tablespoons nonfat dry milk powder
1 3/4 cups bread flour
1 cup whole wheat flour
1/3 cup quick-cooking oats
1 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Buttermilk Oatmeal Muffins

Ingredients

- 1 cup quick-cooking oats
- 1 cup buttermilk
- 1 egg, beaten
- 1/2 cup packed brown sugar
- 1/4 cup vegetable oil
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Directions

In a bowl, soak oats in buttermilk for 15 minutes. Stir in egg, sugar and oil. Combine flour, baking powder, baking soda and salt; stir into oat mixture just until moistened. Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 16-18 minutes or until muffins test done. Cool in pan 5 minutes before removing to a wire rack.

Soft Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 3 cups quick cooking oats

Directions

In a medium bowl, cream together butter, white sugar, and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats. Cover, and chill dough for at least one hour.

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Roll the dough into walnut sized balls, and place 2 inches apart on cookie sheets. Flatten each cookie with a large fork dipped in sugar.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Strawberry Cinnamon Oatmeal Cookies

Ingredients

1/2 cup strawberry yogurt fruit spread
1/2 cup margarine, softened
3/4 cup white sugar
3/4 cup brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup olive oil
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
3 1/4 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the strawberry spread, margarine, white sugar and brown sugar until smooth. Beat in the egg and vanilla, then stir in the olive oil. Combine the flour, baking soda and cinnamon; stir into the creamed mixture. Mix in the oats until well blended. Drop dough by heaping spoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until the tops are lightly browned. Let cookies stand for 1 minute on the baking sheet before removing to wire racks to cool completely.

Oatmeal Bread III

Ingredients

1 1/2 cups soy milk
1/2 cup honey
2 tablespoons vegetable oil
2 tablespoons liquid lecithin
1 cup oat flour
3/4 cup brown rice flour
1/4 cup soy flour
4 teaspoons baking powder
1 tablespoon arrowroot powder
1 teaspoon sea salt
1/4 teaspoon ground cinnamon
1 cup rolled oats

Directions

Sift together oat flour, rice flour, soy flour, baking powder, arrowroot powder, sea salt, and cinnamon. Stir in rolled oats.

In a large bowl, mix together soy milk, honey, oil, and lecithin. Stir in the flour mixture, and mix well. The batter will be stiff. Scoop batter into a lightly oiled 9 x 5 inch loaf pan, and smooth into place.

Bake at 375 degrees F (190 degrees C) for 75 minutes, or until the loaf is firm and lightly browned. A toothpick inserted in the center should come out clean. If loaf gets too dark before it is done, tent with aluminum foil for the remainder of the baking time. Cool completely before removing from pan and slicing.

Raisin Sour Cream Bars

Ingredients

2 cups raisins
1 cup white sugar
3 eggs
2 1/2 tablespoons cornstarch
1 1/2 cups sour cream
1 teaspoon ground cinnamon
1 cup packed brown sugar
1 3/4 cups rolled oats
1 teaspoon baking soda
1/2 teaspoon salt
1 3/4 cups all-purpose flour
1 cup butter, softened

Directions

Preheat oven to 350 degrees F. Grease and flour 9 x 13 inch pan.

Cook first six ingredients over low heat until well blended. Set aside to cool.

In a separate bowl, mix together brown sugar, oatmeal, baking soda, butter, flour and salt until crumbly. Press half of mixture into pan.

Pour cooked mixture over crust and crumble the other half of crust over the top.

Bake for 20 minutes.

Oatmeal Gems

Ingredients

- 1 cup raisins
- 1 cup water
- 3/4 cup shortening
- 1 1/2 cups white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt (optional)
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 2 cups rolled oats
- 1/2 cup chopped walnuts

Directions

Combine raisins and water in small saucepan. Simmer over low heat 20 to 30 minutes, until raisins are plump. Drain liquid from raisins into measuring cup. If necessary, add enough additional water to raisin liquid to measure 1/2 cup. Set drained raisins and 1/2 cup raisin liquid aside to cool.

In a large mixing bowl, beat shortening, sugar, eggs and vanilla with an electric mixer until smooth and creamy. Stir in reserved 1/2 cup raisin water.

Sift the flour, baking powder, baking soda, salt, cinnamon and cloves into a separate bowl. Stir flour mixture into shortening mixture with a spoon. Stir in oats, nuts and reserved raisins; mix well.

Drop dough by rounded teaspoonfuls, about 2 inches apart, onto ungreased baking sheets. Bake in a preheated 375 degrees F (190 degrees C) oven 8 to 10 minutes, or until lightly browned. Note: These cookies freeze well.

Oatmeal Chocolate Chip Cookies IV

Ingredients

1/2 cup butter flavored shortening
1 tablespoon water
1/2 cup white sugar
1 cup packed brown sugar
1 1/2 teaspoons vanilla extract
2 egg whites
1 3/4 cups unbleached all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup rolled oats
1/2 cup miniature semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening, water, white sugar and brown sugar until smooth. Beat in the egg whites and vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Blend in the oats and mini chocolate chips. Drop dough by half-teaspoonfuls onto the prepared cookie sheets.

Bake for 7 to 9 minutes in the preheated oven, until the edges begin to brown. Remove from baking sheets to cool on wire racks. Cool at least 10 minutes before eating.

Oatmeal Cake I

Ingredients

1 1/2 cups boiling water
1 cup rolled oats
1/2 cup butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
1/4 cup packed brown sugar
1/2 cup white sugar
1 cup flaked coconut
6 tablespoons butter, melted
1/4 teaspoon vanilla extract
1/4 cup cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 pan.

In a small bowl, pour boiling water over oats. Mix well, and cool.

In a large bowl, combine butter or margarine, 1 cup brown sugar, 1 cup white sugar, eggs, flour, baking soda, spices, and salt. Add cooled oatmeal mixture, and stir to combine. Pour batter into pan.

Bake for 35 minutes.

While cake is baking, combine 1/2 cup white sugar, 1/4 cup brown sugar, coconut, melted butter or margarine, vanilla, and cream in a mixing bowl. Remove cake from oven, and turn on broiler. Drop mixture by small spoonfuls on top of cake. Spread evenly and carefully. Broil for 2 to 5 minutes, until topping is bubbling and lightly browned.

Chocolate Chip Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/4 cups packed brown sugar
1/2 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups rolled oats
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat together margarine and sugars until creamy. Add eggs, milk and vanilla; beat well. Add combined flour, baking soda and salt; mix well. Stir in oats, chocolate chips and nuts; mix well.

Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 9-10 minutes. Cool for 1 minute on cookie sheet; remove to wire rack.

Honey Ginger Orange Oatmeal Delight Cookies

Ingredients

2/3 cup triticale flour
1/2 cup rolled oats
1 1/8 cups all-purpose flour
1/3 cup whole wheat flour
1 1/2 teaspoons ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/8 teaspoon salt
5 tablespoons fruit-based fat substitute
1/3 cup honey
1/3 cup granular sucrolose sweetener (such as Splenda®)
1 teaspoon vanilla extract
1/3 cup orange zest
1/2 cup chopped crystallized ginger
1/3 cup dried cranberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Place half of the oats, and half of the triticale into a blender or food processor, and grind into a fine powder. Transfer to a medium bowl, and combine with the remaining oats, triticale, all-purpose flour, whole wheat flour, ginger, cinnamon, baking soda and salt. Set aside.

In a large bowl, mix together the fat substitute, honey, and sucrolose sweetener until smooth. Mix in the vanilla and orange zest. Add the dry ingredients, and mix until well blended. Finally, stir in the chopped candied ginger and cranberries. Drop by heaping teaspoonfuls onto the prepared baking sheets. Cookies should be spaced at least 2 inches apart.

Bake for 11 to 13 minutes in the preheated oven, or until the edges are golden. Cool on baking sheets for at least 5 minutes before removing to wire racks to cool completely.

Aunt Gail's Oatmeal Lace Cookies

Ingredients

1 cup unsalted butter
1 cup white sugar
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1 cup rolled oats
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and sugar until light and fluffy. Stir in the vanilla and almond extracts. Sift together the flour, baking soda, and salt; stir into the butter mixture. Finally, mix in the rolled oats.

Roll dough into balls about 1 inch in diameter. Place the dough balls about 3 inches apart onto the prepared cookie sheet. Dip the bottom of a glass in water and then in sugar, use this to flatten down the cookies. Sugar the glass as needed. Bake for 8 to 10 minutes, cookies should be slightly browned. Store in an airtight container.

Oatmeal Raisin Cookies X

Ingredients

1/2 cup margarine, softened
1/2 cup canola oil
3/4 cup brown sugar
3/4 cup white sugar
1/2 cup egg substitute
1 teaspoon vanilla extract
1 teaspoon water
1 1/2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
2 1/2 cups rolled oats
1/4 cup oat bran
1/4 cup wheat germ
3/4 cup raisins
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a large bowl, cream together the margarine, oil, brown sugar and white sugar until smooth. Beat in the egg substitute, vanilla and water. Combine the flour, baking soda, cinnamon and nutmeg; stir into the sugar mixture. Stir in the oats, oat bran, wheat germ, raisins and walnuts. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 18 to 20 minutes in the preheated oven, or until the edges are lightly browned. Remove from cookie sheets to cool on wire racks.

Rumbleberry Crisp

Ingredients

1 cup chopped rhubarb
1 cup fresh blackberries
1 cup raspberries
1 cup fresh blueberries
2 cups thinly sliced apples
2 cups white sugar
3 tablespoons cornstarch
1 teaspoon ground cinnamon
1 pinch ground nutmeg

2 cups rolled oats
1 cup packed brown sugar
1/2 cup all-purpose flour
1/4 cup butter
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 400 degrees F (175 degrees C).

In a large bowl, mix together rhubarb, blackberries, raspberries, blueberries and sliced apples. In a separate bowl, combine the sugar, cornstarch, cinnamon and nutmeg together and blend with the fruit.

Pour fruit mixture into a 9x13 inch glass baking dish.

For the topping: In a large bowl, mix the oatmeal, flour, brown sugar and 1/2 teaspoon cinnamon together. Add the butter in little pats and cut into the flour mixture until it looks crumbly, (no big chunks). Sprinkle over the fruit.

Bake at 400 degrees F (175 degrees C) for 30 to 35 minutes, or until topping is brown.

Maple Crunch Cream Pie

Ingredients

APPLE FLLING:

4 cups Granny Smith apples -
peeled, cored and thinly sliced
4 tablespoons white sugar
1 teaspoon ground cinnamon
1/4 cup butter

STREUSEL TOPPING:

5 tablespoons rolled oats
5 tablespoons all-purpose flour
1/2 cup white sugar
1 teaspoon ground cinnamon
1/4 cup butter, melted

MAPLE CREAM FILLING:

1 (8 ounce) package cream
cheese, softened
1 1/2 cups milk
1 (3.5 ounce) package instant
vanilla pudding mix
1 teaspoon maple flavored extract

1 (9 inch) deep dish pie crust,
baked and cooled

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sliced apples in a large bowl, and toss with 4 tablespoons sugar and 1 teaspoon cinnamon. Melt 1/4 cup butter in a large skillet over medium heat. Saute apples until tender, 10 to 15 minutes. Allow to cool.

To make the Streusel Topping: In a medium bowl, mix together oatmeal, flour, 1/2 cup sugar and 1 teaspoon cinnamon. Drizzle with 1/4 cup melted butter, and mix with the fork until mixture resembles chunky crumbs, or granola. If mixture seems too moist, add a little oatmeal or flour until the consistency is right. Sprinkle crumbs onto an ungreased jellyroll pan. Bake in preheated oven for 20 to 25 minutes, stirring every 8 minutes or so, until light golden brown and crunchy. Transfer to a bowl and let cool.

To make Maple Cream Filling: In a medium mixing bowl, beat cream cheese until fluffy. Gradually beat in 1 cup milk, pudding mix, and maple extract. Add remaining 1/2 cup milk, and beat until smooth. Spread cream cheese mixture into pie shell and refrigerate until apples are cool.

After apples have cooled, remove them from skillet with a slotted spoon and transfer to a bowl. Reserve remaining apple syrup to drizzle over streusel. Arrange cooled apples over maple cream, then sprinkle with cooled streusel. Drizzle the reserved apple syrup over the top and refrigerate at least 2 hours before serving in order to allow the maple cream to firm up.

Oatmeal Fruit Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
4 cups old-fashioned oats
1 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup raisins
1 cup chopped walnuts
1 cup flaked coconut
1 cup chopped dates

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine oats, flour, baking, soda, salt and cinnamon; gradually add to the creamed mixture. Stir in raisins, walnuts, coconut and dates. Roll into 1-1/2-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 325 degrees F for 14-16 minutes or until edges are firm. Remove to wire racks to cool.

Caramel Oatmeal Pudding Cookies

Ingredients

2 cups white sugar
3/4 cup butter
1 (5 ounce) can evaporated milk
1 (3.4 ounce) package instant
butterscotch pudding mix
2 1/2 cups quick cooking oats

Directions

In a saucepan combine the sugar, butter or margarine and evaporated milk. Bring to a boil. Add the instant pudding and oats. Remove from heat and stir to mix.

Drop by spoonfuls onto waxed paper. Let cool for 15 minutes.

George's Chocolate Chip Cookies

Ingredients

2 cups butter
2 cups packed brown sugar
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
5 cups rolled oats
4 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 cup milk chocolate chips
3 cups dark chocolate chips
12 (1 ounce) squares German
sweet chocolate, chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine butter, sugar, eggs and vanilla. In a blender or food processor, process the oats until finely chopped. Then, in separate bowl, combine chopped oatmeal, flour, baking powder and baking soda. Add flour mixture to butter mixture. Gradually add the chopped milk chocolate chips and whole chocolate chips.

Roll dough into golf ball size balls. Press with fork. Bake for 6 to 8 minutes. Do not overbake. When they come out of the oven, the cookies will be soft. Place a chocolate chunk in the center.

Oatmeal Drop Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
2 cups quick cooking oats
1 cup butter, softened
1/2 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
1/3 cup buttermilk
1 cup raisins
3/4 cup chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking soda, salt and cinnamon; stir in the oats and set aside. Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until light. Beat in the eggs, one at a time, then stir in the vanilla. Stir in the flour mixture alternately with the buttermilk. Fold in the raisins and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Orange Cranberry Oatmeal

Ingredients

2 cups water
3 tablespoons orange juice
concentrate
1 cup quick-cooking oats
1/3 cup toasted wheat germ
1/4 cup dried cranberries
1 (11 ounce) can mandarin
oranges, drained
3 tablespoons brown sugar
1/4 cup chopped walnuts

Directions

In a large saucepan, bring the water and orange juice concentrate to a boil. Stir in the oats, wheat germ and cranberries. Return to a boil; cook and stir for 2 minutes. Remove from the heat. Stir in oranges, brown sugar and walnuts if desired.

Banana Nut Oatmeal Bread

Ingredients

1/3 cup steel cut oats
1/3 cup boiling water
1/4 cup warm water (110 degrees F/45 degrees C)
1 egg
2 tablespoons vegetable oil
1 cup mashed bananas
3 tablespoons brown sugar
1 1/2 teaspoons salt
1/4 cup powdered buttermilk
1 cup quick cooking oats
2 1/2 cups all-purpose flour
2 teaspoons active dry yeast
1/2 cup chopped walnuts

Directions

Soak the steel cut oats in the boiling water. Let cool to room temperature.

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the nuts at the signal, or about 5 minutes before the kneading cycle has finished.

Whole Wheat Sweet Potato Muffins

Ingredients

1 sweet potato
2 cups whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1/4 cup vegetable oil
2 eggs, lightly beaten
1 teaspoon vanilla extract
1 cup honey
1 (6 ounce) container vanilla yogurt

1/2 cup oatmeal
1/2 cup brown sugar
1/2 cup almonds
1 teaspoon cinnamon

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease 16 muffin cups, or line with paper muffin liners; set aside. Prick sweet potato several times with a fork and place onto a baking sheet.

Bake the sweet potato in the preheated oven until easily pierced with a fork, about 40 minutes. When the potato is cool enough to handle, peel and mash.

Reduce the oven temperature to 350 degrees F (175 degrees C).

Whisk together the flour, baking soda, salt, the 1 teaspoon cinnamon, nutmeg, ginger, and cloves. Stir in the vegetable oil, eggs, vanilla, honey, yogurt, and mashed sweet potato, just until all ingredients are moistened. Spoon batter evenly into prepared muffin cups.

Blend together the oatmeal, brown sugar, almonds, and the remaining 1 teaspoon cinnamon in a food processor or blender. Sprinkle topping over unbaked muffins.

Bake muffins in the preheated oven until golden and the tops spring back when lightly pressed, 12 to 15 minutes.

Oatmeal Chocolate Chip Pie

Ingredients

1 cup all-purpose flour
2/3 cup white sugar
2/3 cup chopped pecans
1/2 cup rolled oats
2 eggs
1/2 cup butter, melted
1/4 teaspoon vanilla extract
2/3 cup semisweet chocolate chips
1 (10 inch) pie crust, baked and cooled

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, mix flour, sugar, pecans and oatmeal. Set aside.

In a separate bowl, mix eggs, melted butter and vanilla. Add to the dry mixture and mix well.

Fold in chocolate chips. Spoon into a pre baked 10 inch pie shell.

Bake at 325 degrees F (165 degrees C) for 25 minutes. It will still appear quite moist, but it will set up after it is removed from the oven.

Banana Brown Sugar Pancakes

Ingredients

1 egg
2 tablespoons vegetable oil
1 cup milk
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup light brown sugar
1 packet instant, banana-flavored
oatmeal

Directions

Whisk together egg, oil, and milk until smooth. Sift together flour, baking soda, and salt; add to egg mixture along with brown sugar, and oatmeal; stir until just combined.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or spoon the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Sue's Oatmeal Macadamia Nut Cookies

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
3 cups rolled oats
1/2 cup chopped macadamia nuts
1 cup shortening
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract

Directions

Sift flour, resift with salt and baking soda. Stir in oats and nuts and set aside.

Cream together sugar and shortening. Add eggs and vanilla. Add dry ingredients and beat til thoroughly mixed.

Roll dough in waxed paper like logs, shaping as you roll. Refrigerate overnight.

Unroll cookie dough and slice 1/4 inch thick and place on an ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Oatmeal Soda Bread

Ingredients

3 1/2 cups all-purpose flour
1/2 cup quick cooking oats
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 (8 ounce) container low-fat sour cream
3/4 cup skim milk
2 tablespoons honey
1 tablespoon white sugar
1/4 cup butter, melted
2 tablespoons butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, mix together flour, 1/2 cup oats, salt, baking powder, and baking soda.

In another bowl, mix together sour cream, milk, honey, and sugar. Add to the flour mixture, and mix just until well blended. Stir in melted butter or margarine.

Turn dough onto a lightly sprayed baking sheet. Shape into a round, lightly mounded circle, about 8 inches diameter. Brush the top of the loaf with melted butter or margarine, and sprinkle with remaining 1 tablespoon oats. With a knife, score the top of the loaf into quarters.

Bake for about 40 minutes, or until browned. Cool completely before slicing.

Chocolate Oatmeal Pie

Ingredients

2 eggs
1 cup white sugar
1/4 teaspoon salt
1 cup light corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1/2 cup flaked coconut
1/2 cup quick cooking oats
1/2 cup semisweet chocolate chips
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat eggs until thick and lemon colored (about 3 minutes). Continue beating while adding sugar, salt, corn syrup, butter or margarine, and vanilla. Stir in coconut, oats, and chocolate. Pour filling into pie shell.

Bake for 50 to 55 minutes. Cool completely before serving.

No Bake Oatmeal Cookies

Ingredients

2 cups rolled oats
3/4 cup white sugar
3 tablespoons unsweetened
cocoa powder
1 tablespoon water
1/2 teaspoon vanilla
2/3 cup butter, softened
1 cup confectioners' sugar

Directions

In a large bowl, combine the oats, sugar and cocoa. With clean hands, mix in the water, vanilla and butter to form a dough. Wash hands, then roll the dough into balls 1 to 2 inches in diameter. Roll balls in confectioners' sugar until thickly coated (or they will become crusty). Chill 20 minutes before serving.

Tasty Orange-Oatmeal Muffins

Ingredients

1 cup quick cooking oats
1 cup all-purpose flour
1/4 cup white sugar
2 teaspoons baking powder
1/4 cup raisins
1 egg
3 tablespoons grated orange zest,
or to taste
3 tablespoons canola oil
1 cup milk

3 tablespoons orange juice
1 tablespoon white sugar

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Stir the oats, flour, 1/4 cup sugar, baking powder, and raisins together in a bowl; set aside. Beat the egg in a bowl along with the orange zest and canola oil. Whisk in the milk and stir in the flour until just mixed. Evenly divide the batter among the prepared muffin cups.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Remove the muffins from the oven. Stir the orange juice together with 1 tablespoon sugar until the sugar dissolves. Drizzle 1 teaspoon of this mixture over each muffin, remove from the muffin tin, and allow to cool slightly before serving.

Bobbie's Oatmeal Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3 cups rolled oats
1/2 cup semisweet chocolate chips
1 cup raisins
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, brown sugar and white sugar until smooth. Beat in eggs and vanilla. Combine flour, baking soda, and salt; stir into the creamed mixture. Mix in the oats, chocolate chips, raisins, and pecans, one ingredient at a time. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Chewy Breakfast Bars

Ingredients

1 1/2 cups white sugar
1 cup quick cooking oats
1/2 cup chocolate flavored cereal
puffs
1 cup butter
1 1/2 cups all-purpose flour
3 eggs
1 teaspoon vanilla extract
2 teaspoons dry milk powder
1/4 cup warm water
1/2 teaspoon baking powder

Directions

Melt butter in baking pan.

Melt the milk in the water.

Mix the ingredients with the butter in the following order: sugar, oatmeal, vanilla extract, eggs, flour, baking powder, cereal and milk. Pat into a greased 9 x 13 inch pan.

Bake at 325 degrees F (175 degrees C) for 15 minutes or until golden brown. Slice into desired sizes.

Crispy Baked Oatmeal

Ingredients

2 eggs
1/2 cup vegetable oil
1/3 cup packed brown sugar
3 cups old-fashioned oats
3 teaspoons baking powder
1 teaspoon salt
3/4 teaspoon ground cinnamon
1/3 cup flaked coconut
1/3 cup raisins
1/3 cup semisweet chocolate chips
Milk

Directions

In a bowl, combine eggs, oil and brown sugar. Combine the oats, baking powder, salt and cinnamon; add to egg mixture, stirring just until moistened. Stir in the coconut, raisins and chocolate chips. Spoon into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 20-25 minutes or until edges are golden brown. Serve warm with milk if desired.

Nana Smith's Oatmeal Biscuits

Ingredients

1 cup self-rising flour
1 cup rolled oats
1/2 cup white sugar
1/2 cup butter
1 ounce toasted sesame seeds
(optional)

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease 9 x 9 inch pan.

Melt butter or margarine in saucepan, then mix with other ingredients. Toast sesame seeds in oven or grill, being very careful to avoid burning them. Mix with other ingredients and stir well. Press into greased tin, should be about a half inch thick.

Bake for 20 minutes (until lightly brown). Cool in pan, cutting into slices after a minute or so cooling, then leaving in pan until completely cool.

Henry and Maudie's Oatmeal Cookies

Ingredients

1 cup sifted whole wheat flour
1/2 teaspoon salt
1/2 teaspoon baking soda
3/4 cup butter, softened
1 1/2 cups brown sugar
1 egg
1/4 cup water
1 teaspoon vanilla extract
3 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the whole wheat flour, salt and baking soda; set aside.

In a medium bowl, cream together the butter and brown sugar until light and fluffy. Stir in the egg, water and vanilla. Mix in the flour mixture, then stir in the oats. Drop by teaspoonfuls onto the prepared cookie sheets. Cookies should be about 2 inches apart.

Bake for 12 to 15 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Oatmeal Bread II

Ingredients

1 1/4 cups water
3 cups bread flour
2 tablespoons honey
1 1/2 tablespoons dry milk powder
1 1/2 teaspoons salt
1/2 cup quick cooking oats
2 tablespoons margarine
1 tablespoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread setting, and Start.

Honey Oatmeal Bread II

Ingredients

2 cups boiling water
1 cup rolled oats
1/2 cup honey
2 tablespoons butter
2 teaspoons salt
1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
4 cups bread flour

2 tablespoons honey, warmed slightly
2 tablespoons rolled oats

Directions

In a large mixing bowl, combine boiling water, oats, 1/2 cup honey, butter and salt. Let stand for 1 hour.

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

Pour the yeast mixture into the oat mixture. Add 2 cups of flour; mix well. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 20 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Preheat oven to 350 degrees F (175 degrees C).

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped. Remove loaves from pans, brush tops of loaves with 2 tablespoons honey and sprinkle with oats.

Oatmeal Pancakes

Ingredients

1 cup whole wheat flour
1 cup old-fashioned oats
1/4 cup wheat germ
1/4 cup instant nonfat dry milk powder
1 tablespoon brown sugar
1 teaspoon baking soda
2 eggs
2 cups buttermilk
1/4 cup vegetable oil
BUTTERMILK SYRUP:
1 cup sugar
1/4 cup butter or margarine
1 tablespoon light corn syrup
3/4 cup buttermilk
1 teaspoon vanilla extract

Directions

In a large bowl, combine dry ingredients. In another bowl, beat eggs, buttermilk and oil; mix well. Stir into dry ingredients just until blended. Pour batter by 1/4 cupfuls onto a lightly greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden. Meanwhile, for syrup, combine sugar, butter and corn syrup in a saucepan. Bring to a boil over medium heat; boil and stir for 5 minutes or until golden brown. Remove from the heat; stir in buttermilk and vanilla. Let stand 5 minutes. Stir; serve with pancakes.

Oatmeal Banana Cupcakes

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
2 eggs
1 cup mashed ripe bananas
3/4 cup honey
1 1/2 cups all-purpose flour
1 cup quick-cooking oats
1 teaspoon baking powder
1 teaspoon baking soda
3/4 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Add eggs, bananas and honey; mix well. Combine dry ingredients; stir into creamed mixture just until moistened. Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 18-20 minutes or until cupcakes test done. Cool in pan 10 minutes before removing to a wire rack.

Oatmeal Delights

Ingredients

- 1 cup butter, softened
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 1/2 cups rolled oats
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

In a medium bowl, cream together the butter, brown sugar, and white sugar. Beat in the eggs one at a time, then stir in the vanilla and milk. Combine the flour, baking soda, baking powder and salt; stir into the creamed mixture. Using a wooden spoon stir in the oats, chocolate chips, and almonds. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Cookie Mix I

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
3 cups brown sugar
2 cups rolled oats
1 1/2 cups shortening

Directions

In a large bowl, stir together the flour, baking powder, salt, brown sugar and oats. Blend in the shortening so that it is fully absorbed. Store this mixture in an airtight container at room temperature for up to 8 weeks in a cool dry place. Prepare cookies from the mix using the following recipe.

Use: 2 cups of cookie mix, 1 egg, beaten, 1 teaspoon vanilla and 1 cup of chocolate chips, coconut, raisins or nuts. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheet. In a large bowl, stir together the cookie mix, egg, vanilla and the additions of your choice. Drop by rounded spoonfuls onto the prepared cookie sheet. Flatten slightly with a fork. Bake for 8 to 10 minutes in the preheated oven. Cool on wire racks. makes about 2 dozen.

Oatmeal Applesauce Bread

Ingredients

2/3 cup warm water
2 1/4 cups bread flour
1 tablespoon white sugar
1 tablespoon dry milk powder
1 teaspoon salt
1 tablespoon butter
1/4 cup rolled oats
1/4 cup applesauce
1/2 teaspoon ground cinnamon
1 (.25 ounce) package active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Peanut Butter and Honey No-Bake Cookies

Ingredients

1/2 cup butter
1/3 cup whole milk
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup honey
1 pinch salt
1 cup crunchy peanut butter
3 1/2 cups instant oatmeal, or
more as needed

Directions

Combine the butter, milk, white sugar, brown sugar, and honey in a large pot over medium-high heat; bring to a rapid boil for 90 seconds. Stir the salt and peanut butter into the mixture and remove immediately from the heat. Add the oatmeal quickly and mix to combine. Make sure the texture is thick with a little bit of sauce, but not too much sauce. If needed add extra oatmeal.

Drop rounded spoonfuls of the dough 2 inches apart onto aluminum foil or waxed paper; allow to sit 1 to 2 hours before serving.

Raisin Oatmeal Cookies

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs
1/4 cup milk
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 cup raisins
1 2/3 cups quick cooking oats

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening and sugar until smooth. Beat in the eggs one at a time, then stir in the milk. Combine the flour, baking soda, salt and cinnamon, gradually stir into the creamed mixture. Add the raisins and quick oats; mix until just combined. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Grandma Wright's No Bakes

Ingredients

2 cups white sugar
1/2 cup butter
1/2 cup milk
3 cups rolled oats
1/2 cup peanut butter
1 teaspoon vanilla extract
4 tablespoons unsweetened
cocoa powder

Directions

Bring to boil the white sugar, butter or margarine and milk. Boil for exactly 1 minute. NO LONGER.

Remove from heat and add oatmeal, peanut butter, vanilla and cocoa. Mix together and drop by teaspoon onto wax paper. Let cool for approximate 1/2 hour.

Apple Cinnamon Oatmeal with an Egg Boost

Ingredients

1 egg
1/3 cup milk
1 (1.23 ounce) package apples & cinnamon instant oatmeal
1/4 cup vanilla yogurt

Directions

Beat egg and milk in 2-cup microwave-safe bowl until blended. Stir in oatmeal.

Microwave on High until liquid is absorbed and egg is set, 1-1/2 to 2 minutes; stir. Top with yogurt.

Torrejon Oatmeal Bread

Ingredients

3 cups water
3 cups rolled oats
1 tablespoon salt
2/3 cup brown sugar
2 tablespoons shortening
2 (.25 ounce) packages active dry yeast
1 teaspoon white sugar
1/4 cup warm water (110 degrees F/45 degrees C)
6 1/2 cups bread flour

Directions

In a large saucepan, heat the water, oatmeal and salt until it bubbles. Add the brown sugar and shortening; stir until melted. Remove from heat and let cool until lukewarm.

In a small bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture, oats mixture and 2 cups flour; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 30 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for about 40 to 45 minutes or until loaf tops are golden brown and the bottom of a loaf sounds hollow when tapped.

Banana Oatmeal Cookies II

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1 egg
1/2 cup mashed ripe banana
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
3 cups rolled oats
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together shortening and brown sugar. Beat in egg and mashed banana, then stir in vanilla. Combine flour, baking soda, salt, cinnamon, and cloves; stir into the banana mixture. Mix in rolled oats and walnuts. Drop by rounded spoonfuls onto prepared cookie sheets. Leave room for spreading.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on cookie sheets for 5 minutes before transferring to a wire rack to cool completely.

Oatmeal Molasses Bread

Ingredients

2 cups boiling water
1 cup old-fashioned oats
2 (.25 ounce) packages active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
1/2 cup molasses
2 tablespoons butter or margarine, softened
1 tablespoon aniseed
1 tablespoon salt
5 1/2 cups all-purpose flour

Directions

In a bowl, pour boiling water over oats; let stand 30 minutes or until mixture has cooled to warm (110 degrees F-115 degrees F). In a large mixing bowl, dissolve yeast in warm water; let stand 5 minutes. Stir in oat mixture, molasses, butter, anise seed if desired, salt and 2 cups of flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place dough in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; divide in half. Shape into two loaves and place in greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 375 degrees F for 40 minutes or until bread sounds hollow when tapped. Remove from pans to cool on wire racks.

Pride Of Iowa Cookies

Ingredients

1 cup packed brown sugar
1 cup shortening
1 cup flaked coconut
1/2 teaspoon salt
3 cups rolled oats
1 teaspoon vanilla extract
1 cup white sugar
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
2 cups all-purpose flour
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Cream together shortening and sugars. Mix in flour, salt, soda, baking powder, and oatmeal. Stir in coconut, eggs, vanilla, and nuts. Drop by teaspoonfuls onto cookie sheets.

Bake for 15 minutes. Cool on wire racks.

Dog Treats II

Ingredients

1/4 cup all-purpose flour
1/2 graham cracker, crushed
1/2 teaspoon corn syrup
1 1/2 tablespoons water
1/4 cup rolled oats
1 tablespoon shredded Cheddar cheese
1/2 tablespoon apple jelly
1 teaspoon chicken bouillon granules
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees (175 degrees C).

In a medium bowl, stir together the flour, graham cracker, oatmeal, bouillon, and grated cheese.

Stir in the corn syrup, water, and jelly. Add flour if necessary to make a stiff dough.

Spoon dough onto greased cookie sheet. Make two or four treats depending on the size of your dog. Sprinkle the tops of the treats with the white sugar. Bake in preheated oven for 16 minutes. Cool before serving.

Brown Sugar Oatmeal Pancakes

Ingredients

10 tablespoons quick cooking
oats
1/2 cup whole wheat flour
1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup packed brown sugar
1 egg
2 tablespoons vegetable oil
1 cup buttermilk

Directions

In a small bowl, combine the oats, flours, baking soda, salt and sugar. In another small bowl, beat the egg, oil and buttermilk. Stir into dry ingredients just until moistened.

Pour batter by 1/3 cupful onto a greased hot griddle. Turn when bubbles form on top; cook until the second side is golden brown.

Chocolate Raisin Oatmeal Muffins

Ingredients

1 1/2 cups all-purpose flour
1 tablespoon baking powder
2 tablespoons unsweetened cocoa powder
1 cup rolled oats
1/2 cup white sugar
1/4 teaspoon salt
1 cup raisins
1 cup milk
1 egg
1/4 cup vegetable oil

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a muffin pan or line with paper muffin liners. Sift together flour, baking powder and cocoa powder, set aside.

In a large bowl, stir together the rolled oats, sugar and salt. Mix in the sifted ingredients and raisins. Add the milk, egg, and oil, mix until just blended. The batter will be lumpy. Spoon batter into the prepared muffin cups.

Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Remove from muffin cups to cool on a wire rack. Serve warm.

Oatmeal Banana Nut Bread

Ingredients

1/2 cup shortening
3/4 cup white sugar
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup quick cooking oats
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together the shortening and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the banana and vanilla.

In a separate bowl, sift together flour, baking soda and salt. Beat into creamed mixture. Stir in oats and nuts. Pour into prepared pan.

Bake in preheated oven for 50 to 55 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Oatmeal Pie I

Ingredients

2 eggs
3/4 cup white sugar
1 cup butter, melted
3/4 cup dark corn syrup
3/4 cup quick cooking oats
1 teaspoon vanilla extract
1/4 teaspoon salt
3/4 cup flaked coconut
1 recipe pastry for a 9 inch single crust pie

Directions

In a medium bowl, beat the eggs well. Stir in sugar, butter or margarine, corn syrup, oatmeal, vanilla, and salt. Pour mixture into the pie shell, and top with coconut.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cool before serving.

Oatmeal Praline Cake

Ingredients

1 1/2 cups boiling water
1 cup quick-cooking oats
1 1/2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
1/2 teaspoon ground cloves
1/2 cup unsalted butter
1 cup packed dark brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract

3 tablespoons butter
3/4 cup packed dark brown sugar
3 tablespoons milk
1 egg
3/4 cup flaked coconut
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. In a medium bowl, combine boiling water and oats. Stir, then set aside for 40 minutes. Sift together the flour, baking soda, cinnamon, nutmeg and cloves. Set aside.

In a large bowl, cream together 1/2 cup butter, 1 cup brown sugar and 1 cup white sugar until light and fluffy. Beat in 2 eggs, one at a time, then stir in the vanilla. Beat in the oat mixture. Gradually beat in the flour mixture. Pour batter into prepared pan.

Bake in the preheated oven for 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. While cake is baking prepare topping.

In a medium bowl, cream 3 tablespoons butter and 3/4 cup brown sugar until smooth. Beat in 1 egg and 3 tablespoons milk. Stir in coconut and pecans. Spread over hot cake. Return cake to oven for 10 minutes or until the topping is golden. Cool and cut into squares.

Esther's Christmas Cookies

Ingredients

1 1/2 cups butter
6 cups white sugar
3 eggs
1 teaspoon vanilla extract
1/2 cup milk
1 pound candied cherries,
chopped
1/2 pound candied pineapple,
coarsely chopped
5 cups chopped walnuts
1 pound golden raisins
6 cups self-rising flour
1 cup rolled oats
1 cup shredded coconut
1 tablespoon ground nutmeg

Directions

In a VERY LARGE BOWL, cream together the butter and sugar until smooth. Beat in the eggs one at a time then stir in the vanilla and milk. Add candied cherries and pineapple, raisins and nuts mixed with flour. Stir in oatmeal and coconut. Make balls the size of a large walnut and slightly flatten. Place on ungreased cookie sheets.

Bake at 300 degrees F (150 degrees C) one pan at a time on middle rack of oven, for 10 to 12 minutes, or until bottoms are light brown. Cookies will look underdone.

Sprinkle with nutmeg and leave on cookie sheet for 10 minutes to finish cooking. Transfer to cooling rack. Have lots of containers ready!!

Applesauce Oatie Cookies

Ingredients

- 1 3/4 cups quick cooking oats
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 1 egg
- 3/4 cup applesauce
- 1 cup semi-sweet chocolate chips
- 1 cup raisins
- 1 cup chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a medium bowl, stir together the quick oats, flour, baking powder, baking soda, salt, cinnamon and nutmeg, set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and applesauce. Stir the oatmeal mixture into the batter until well blended then fold in the chocolate chips, raisins and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Maple Syrup Muffins

Ingredients

1/2 cup butter, softened
1/2 cup dark brown sugar
1/2 cup real maple syrup
1 egg
1 teaspoon vanilla extract
1/2 cup half-and-half
1 cup all-purpose flour
1 cup quick cooking oats
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, cream together butter and brown sugar. Beat in maple syrup, egg, cream and vanilla.

In a separate bowl, stir together flour, oats, baking powder, baking soda, salt and cinnamon. Stir flour mixture into egg mixture just long enough to incorporate. Spoon batter into prepared muffin cups.

Bake in preheated oven for 15 to 20 minutes. Remove from pans and place on a wire rack to cool before serving.

Quick and Easy Peanut Butter Oatmeal

Ingredients

1/3 cup old-fashioned oats
2 teaspoons ground flax seed
1/4 teaspoon salt
2/3 cup water
1/4 cup egg whites
1 tablespoon peanut butter
1 teaspoon brown sugar, or to taste
ground cinnamon
milk as needed (optional)

Directions

Place oats in microwave-safe container that can hold at least 4 cups. Stir in the flaxseed and salt. Whisk together the water and egg whites, pour over the oats and stir gently until just combined. Microwave on MEDIUM power for 4-6 minutes (depending on your microwave).

Remove bowl from the microwave, and stir in the peanut butter, sugar, and cinnamon. If the oatmeal becomes too stiff, soften with a small amount of milk. Serve warm.

Peanut Butter Oatmeal Cookies

Ingredients

1 1/2 cups shortening
1 1/2 cups peanut butter
2 cups packed brown sugar
3 eggs
2 teaspoons vanilla extract
3 cups quick cooking oats
2 cups whole wheat flour
2 teaspoons baking soda
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a mixing bowl, cream the shortening and peanut butter. Add the brown sugar, eggs, and vanilla; mix well.

Combine oats, flour, baking soda, and salt; add to the creamed mixture and mix well.

Drop by the rounded teaspoonfuls onto ungreased baking sheet. Flatten with fork. Bake for 12 minutes or until done.

Apple Crisp I

Ingredients

3 1/2 pounds apples - peeled,
cored and sliced
1/2 cup butter
1 cup brown sugar
1 cup all-purpose flour
3 packets instant maple and
brown sugar oatmeal
1 pinch salt
1/2 cup chopped walnuts
1/4 cup maple syrup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place apples in a 9x13 inch baking dish. In a bowl, cream together butter and sugar. Stir in flour, instant oatmeal and salt. Fold in walnuts. Sprinkle oatmeal mixture evenly over apples. Drizzle with maple syrup.

Bake in preheated oven 50 to 70 minutes, until apples are tender and topping is golden.

Oatmeal Banana Nut Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon banana extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 cups rolled oats
- 2 cups chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter or margarine with mixer. Blend in whole eggs, sugar, and extract. Add flour, baking soda, and salt. When the ingredients are thoroughly mixed, add oats and pecans. Mix on lower speed until consistent.

Drop pieces of the dough using an ice cream scoop onto an ungreased cookie tray roughly 3 to 4 inches apart.

Bake 8 to 10 minutes. Eight minutes would yield crispy cookies with a chewy, slightly doughy center. For harder, crispier cookies, bake longer. Cool on wire rack.

Peanut Butter Oatmeal Cookies II

Ingredients

2 cups white sugar
1/2 cup evaporated milk
1/4 cup unsweetened cocoa
powder
1/2 cup butter
1/2 cup peanut butter
2 cups rolled oats

Directions

In a medium saucepan, put together the sugar, evaporated milk, cocoa powder, and butter; bring to a boil while stirring. Boil for 1 minute; remove from heat. Stir in the peanut butter and rolled oats. Drop by heaping teaspoonfuls onto waxed paper. Cool and serve.

Playoff Meatballs

Ingredients

2 pounds ground beef
2 eggs
3/4 cup instant oatmeal
3 tablespoons dried minced onion
3/4 cup shredded mild Cheddar cheese
1/4 cup ketchup
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons vegetable oil
1 (12 ounce) bottle barbeque sauce

Directions

In a large bowl, mix together the ground beef, eggs, oatmeal, onion, Cheddar cheese, ketchup, salt, and pepper using your hands. Form into tiny meatballs about 1 inch wide.

Preheat the oven to 350 degrees F (175 degrees C). Heat the oil in a large skillet over medium heat. Add the meatballs, and cook, turning frequently, until browned, about 10 minutes. Use a slotted spoon to transfer the meatballs to a baking dish. Cover with barbeque sauce.

Bake for 30 minutes in the preheat oven, until sauce is thick and meatballs are cooked through. Serve hot.

Strawberry Oatmeal Breakfast Smoothie

Ingredients

1 cup soy milk
1/2 cup rolled oats
1 banana, broken into chunks
14 frozen strawberries
1/2 teaspoon vanilla extract
1 1/2 teaspoons white sugar

Directions

In a blender, combine soy milk, oats, banana and strawberries. Add vanilla and sugar if desired. Blend until smooth. Pour into glasses and serve.

Kristen's Awesome Oatmeal Cookies

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
1 egg
1/4 cup water
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 tablespoon ground cinnamon
3 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening, brown sugar and white sugar. Stir in the egg, water and vanilla. Combine the flour, salt, baking soda and cinnamon, stir into the creamed mixture. Finally, stir in the rolled oats. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Cool on baking sheets for a couple of minutes before removing to cool on wire racks.

Oatmeal with Apples

Ingredients

1 apple - peeled, cored and finely chopped
2 1/3 cups apple juice
1 1/3 cups quick-cooking oats
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 tablespoons raisins
2 teaspoons honey
1 teaspoon vanilla extract

Directions

In a saucepan, combine apple, apple juice, oats, cinnamon and salt. Bring to a boil; boil for 1 minute, stirring occasionally. Remove from the heat; stir in raisins, honey and vanilla. Cover and let stand for 5 minutes.

Pecan Oatmeal Loaf

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 tablespoons butter or margarine, softened
1/2 cup old-fashioned oats
3 tablespoons sugar
2 tablespoons nonfat dry milk powder
1 1/4 teaspoons salt
3 cups all-purpose flour
2 teaspoons active dry yeast
1/2 cup chopped pecans

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before the final kneading (your machine may audibly signal this), add the pecans.

Oatmeal Cake II

Ingredients

1 1/4 cups boiling water
1 cup quick cooking oats
1/2 cup butter
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 1/2 cups all-purpose flour
1/2 cup raisins

Directions

Pour the boiling water over the quick oats and let stand for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x15 inch baking pan .

Cream the shortening with the sugar until light. Beat in the eggs. Then add the oats and vanilla, mixing well.

Combine the baking soda, salt , cinnamon and flour. Mix until combined. Add the raisins to the flour mixture and coat well.

Add the raisin and flour mixture to the oatmeal mixture and stir to combine. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until a tester inserted near the center comes out clean. Dust with confectioners' sugar or serve with whipped topping, if desired.

Family-Favorite Oatmeal Cookies

Ingredients

- 2 cups packed brown sugar
- 1 cup shortening
- 3 eggs
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 cup sour milk*
- 2 cups rolled oats
- 1 cup raisins
- 1 cup chopped walnuts

Directions

In a large mixing bowl, cream sugar and shortening. Add eggs, one at a time, mixing well after each addition. Combine flour, salt, baking powder, soda and cinnamon; add alternately with milk to the creamed mixture. Stir in oats, raisins and nuts. Drop dough by heaping tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for about 12 minutes or until lightly browned. Remove to a cooling rack.

Oatmeal Cookie Bars

Ingredients

2 1/2 cups dates, pitted and chopped
2 tablespoons lemon juice
3/4 cup white sugar
2/3 cup water
1 1/2 cups sifted all-purpose flour
1 cup packed brown sugar
1/2 teaspoon salt
1 1/2 cups quick cooking oats
3/4 cup shortening

Directions

Preheat oven to 400 degrees F. Grease a 9x13 inch pan.

To make Filling: In a saucepan over low heat, combine dates, water, white sugar, and lemon juice. Heat for about 8 minutes, or until thick. Set aside to let cool.

To make Pastry: In a large bowl, combine flour, brown sugar, oats and salt. Mix until well blended. Add in shortening until mixture forms into coarse crumbs.

Press half of pastry mix into pan. Cover with date mixture and spread remaining pastry mix over the top.

Bake 20 to 25 minutes until golden brown. Let cool on wire rack before cutting.

White Chocolate-Macadamia Nut Oatmeal

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups rolled oats
1 cup chopped white chocolate
1 cup chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar, and brown sugar until smooth. Beat in the egg, then stir in the vanilla. Combine the flour, baking powder, and baking soda; stir into the creamed mixture. Mix in the oats, white chocolate, and macadamia nuts until evenly distributed. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until edges are toasted. For crisper cookies, bake longer. If you leave the cookies on the cookie sheet for a few minutes before transferring to cool on wire racks you will have a softer bottomed cookie.

Unbaked Chocolate Oatmeal Cookies

Ingredients

1/2 cup butter
1/2 cup milk
2 cups white sugar
1/2 cup peanut butter
3 cups quick cooking oats
5 tablespoons cocoa powder
1/2 cup chopped walnuts
(optional)
1/2 cup raisins (optional)
1/2 cup flaked coconut (optional)

Directions

Cook butter or margarine, milk and sugar in kettle and boil for 1 and 1/2 minutes.

Add peanut butter, oatmeal, cocoa powder and any one of the optional ingredients.

Drop on waxed paper and allow to cool before serving.

Oatmeal Raisin Cookies II

Ingredients

1/2 cup corn oil spread
1 cup packed brown sugar
2 egg whites
1 egg
2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 cup quick cooking oats
1 cup golden raisins
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat your oven to 375 degrees F. Spray a large cookie sheet with non-stick spray.

In a large bowl, with a mixer set on low speed, beat corn-oil spread and brown sugar until blended. Increase speed to high; beat until well combined, about 3 minutes. At low speed, add egg whites, egg, and vanilla; beat until smooth.

With spoon, stir in flour, oats, raisins, baking powder, and salt until combined.

Drop dough by heaping tablespoons, about 2 inches apart, on cookie sheet. Flatten dough into 3-inch circles. Bake cookies 16-18 minutes or until golden brown. With a pancake turner, remove cookies to wire racks to cool for 15 minutes. Store cookies in tightly covered container.

Apple Pie Ice Cream

Ingredients

8 oatmeal cookies, crushed
2 tablespoons melted butter,
divided

2 large apples, peeled, cored and
sliced
3 tablespoons white sugar
1 teaspoon ground cinnamon

3 cups whipping cream
1 1/2 cups half and half
1 cup white sugar
3 eggs, beaten
1 teaspoon vanilla extract
2 teaspoons ground cinnamon

1/4 cup chopped toasted walnuts
1/4 cup dulce de leche or caramel
ice cream topping

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix the crushed cookies with 1 tablespoon of melted butter, and press onto a baking sheet. Bake in preheated oven for 5 minutes, then remove, allow to cool completely, then crumble.

Melt the remaining 1 tablespoon of butter in a skillet over medium heat. Stir in the apples, 3 tablespoons sugar, and 1 teaspoon cinnamon. Cook until the apples have lightly browned, and the sugar has begun to caramelize, about 10 minutes. Remove from the pan, and allow to cool completely.

Combine cream, half and half, 1 cup sugar, eggs, vanilla, and 2 teaspoons of cinnamon in a large bowl; mix to blend well. Pour into an ice cream maker and freeze according to manufacturer's instructions.

When the ice cream has finished, stir in the crumbled cookie, caramelized apples, and walnuts. Add the dulce de leche by the teaspoon while stirring to evenly distribute.

Slow Cooker Fruit, Nuts, and Spice Oatmeal

Ingredients

2 cups steel cut oats
2 cups diced apple
1 cup dried cranberries
1/2 cup slivered almonds
1/2 cup chopped pecans
3 cups water
1 cup milk
1 tablespoon ground cinnamon
1 teaspoon pumpkin pie spice
2 teaspoons butter

Directions

Combine the oats, apple, cranberries, almonds, pecans, water, milk, cinnamon, pumpkin pie spice, and butter in a slow cooker. Cook on Low overnight or 8 hours.

Oatmeal Date Bars

Ingredients

1 cup chopped dates
1/2 cup water
1/4 cup sugar
1 1/2 cups quick-cooking oats
1 cup all-purpose flour
1 cup packed brown sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1/3 cup butter, melted
1 egg white

Directions

In a small saucepan, combine the dates, water and sugar. Cook and stir until mixture comes to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until mixture is thickened, stirring constantly.

In a large bowl, combine the oats, flour, brown sugar, baking soda and salt. Stir in the butter and egg white until blended. Pat half of the mixture into an 8-in. square baking dish coated with nonstick cooking spray. Carefully spread with date mixture. Gently pat remaining oat mixture over date mixture. Bake at 350 degrees F for 20-25 minutes or until lightly browned. Cool on a wire rack. Cut into bars.

Good Cookies I

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 egg
- 1 cup vegetable oil
- 1 cup butter
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 tablespoon milk
- 1 teaspoon cream of tartar
- 1 cup rolled oats
- 2/3 cup flaked coconut
- 1 cup crushed cornflakes cereal
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour

Directions

In a small bowl, dissolve baking soda in milk. Cream together the sugars and the egg. Mix in the oil, butter or margarine, baking soda mixture and cream of tartar. Stir in the vanilla, oatmeal, coconut or chopped nuts, corn flakes and flour.

Make small balls and flatten them with a greased and flat bottomed glass. Bake 325 degrees F (165 degrees C) for about 12-15 minutes.

Banana Oatmeal Cookies I

Ingredients

- 1 cup white sugar
- 1 cup margarine
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 3 ripe bananas, mashed
- 2 cups rolled oats
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream butter and sugar together until smooth. Stir in the eggs and vanilla. Sift together the flour, baking soda, cloves and cinnamon, stir into the creamed mixture. Then add the mashed bananas, rolled oats and chocolate chips, mix until well blended.

Drop dough by rounded spoonfuls onto unprepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Remove cookies from pan to cool on wire racks.

Honey Of An Oatmeal Bread

Ingredients

1 cup water
1 tablespoon vegetable oil
1/4 cup honey
1 teaspoon salt
1/2 cup rolled oats
2 1/3 cups bread flour
1 teaspoon active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer.

Select Light Crust or Basic setting, and press Start.

Slow Cooker Oatmeal

Ingredients

1 cup oats
3 cups water
1 pinch salt
1 cup half-and-half cream
1/4 cup brown sugar, or to taste

Directions

Just before going to bed, combine the oats and water in a slow cooker. Set on Low, cover, and let cook overnight. In the morning, stir in the salt and half-and-half. Scoop into bowls, and sprinkle brown sugar over the top.

WWII Oatmeal Molasses Cookies

Ingredients

2 cups all-purpose flour
2 cups oatmeal
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup sugar
3/4 cup shortening
2 eggs, beaten
5 tablespoons light molasses
2 teaspoons vanilla extract
1/2 cup chopped walnuts
(optional)
1/2 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the flour, oatmeal, baking soda, baking powder, and salt.

In another large bowl, beat the sugar with the shortening until smooth and creamy; mix in beaten eggs, molasses, and vanilla. Gradually mix in the dry ingredients. Stir in walnuts and raisins. Drop by teaspoonfuls onto ungreased baking sheets.

Bake for 10 to 12 minutes, or until slightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Mock Oatmeal

Ingredients

1/2 cup ricotta cheese
1 tablespoon granular sucrolose
sweetener (such as Splenda®)
1 teaspoon vanilla extract

Directions

In a cereal bowl, stir together the ricotta cheese, sweetener and vanilla. Cover with plastic wrap, and poke a hole to vent steam. Heat in the microwave oven for 2 to 3 minutes, until hot. Remove plastic wrap, stir and enjoy.

Oatmeal Raisin Cookies I

Ingredients

3/4 cup butter, softened
3/4 cup white sugar
3/4 cup packed light brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon salt
2 3/4 cups rolled oats
1 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large bowl, cream together butter, white sugar, and brown sugar until smooth. Beat in the eggs and vanilla until fluffy. Stir together flour, baking soda, cinnamon, and salt. Gradually beat into butter mixture. Stir in oats and raisins. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven, or until golden brown. Cool slightly, remove from sheet to wire rack. Cool completely.

Cracker Jack Cookies II

Ingredients

- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 2 cups rolled oats
- 1 cup flaked coconut
- 2 cups crispy rice cereal
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking powder, baking soda, cinnamon and nutmeg; gradually stir into the creamed mixture. Finally, stir in the oatmeal, coconut, crisp rice cereal and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Banana Raisin Coconut Cookies

Ingredients

1 1/4 cups margarine
3/4 cup firmly packed brown sugar
1/2 cup white sugar
1 egg, lightly beaten
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
3 cups rolled oats
2 ripe bananas, sliced
1 1/2 cups raisins
1 cup flaked coconut

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, baking soda, salt, cinnamon, nutmeg and cloves; stir into the creamed mixture until well blended. Stir in the oats, bananas, raisins and coconut, one at a time using a wooden spoon. Drop by rounded spoonfuls 2 inches apart onto the prepared cookie sheet.

Bake for 11 to 13 minutes in the preheated oven. Allow cookies to cool on baking sheet for 1 minute before removing to a wire rack to cool completely.

Applesauce-Oat Muffins

Ingredients

Muffin:

- 1 1/2 cups instant oatmeal
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/8 teaspoon ground cinnamon
- 1/2 cup packed brown sugar
- 1 egg white
- 1 cup applesauce
- 1/2 cup milk

Topping:

- 1/4 cup instant oatmeal
- 1/4 cup packed brown sugar
- 7/8 tablespoon ground cinnamon
- 1 tablespoon melted butter

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease 12 muffin cups, or line with paper muffin liners. Whisk together 1 1/2 cups oatmeal, the flour, baking powder, baking soda, and 1/8 teaspoon of cinnamon in a mixing bowl; set aside.

Whisk 1/2 cup brown sugar, egg white, applesauce, and milk together in a mixing bowl until smooth. Stir in the flour mixture until evenly moistened; it's ok if small, dry lumps remain. Pour the batter into the prepared muffin tin. Stir the 1/4 cup oatmeal, 1/4 cup brown sugar, 1 tablespoon cinnamon, and the melted butter in a small bowl; sprinkle this mixture over the muffins.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes. Cool at least 10 minutes before serving.

Toasty Campfire Cookies

Ingredients

5 (1 ounce) squares chopped white chocolate
20 oatmeal cookies
1 (1.55 ounce) bar milk chocolate candy
1 cup miniature marshmallows

Directions

Melt white chocolate in a double boiler, spread evenly over the bottoms of the cookies. Break up the milk chocolate bar into 10 pieces, and place 1 piece onto the white chocolate side of 10 cookies. Place the marshmallows on top of the milk chocolate. Top with the remaining cookies, creating a chocolate-marshmallow sandwich.

Toast cookies over a campfire, or stove using tongs until the chocolate and marshmallow has melted, about 3 minutes.

Sara Jane's Oatmeal Cake

Ingredients

1 cup rolled oats
1 1/4 cups boiling water
1 cup white sugar
1 cup packed brown sugar
1/2 cup shortening
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
2 eggs

6 tablespoons melted butter
1/2 cup packed brown sugar
2 tablespoons heavy cream
2/3 cup flaked coconut
1/2 teaspoon vanilla extract

Directions

In a small bowl, stir oats into boiling water. Set aside to soak for 20 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan.

In a medium bowl, cream together the white sugar, 1 cup brown sugar and shortening until smooth. Beat in the eggs one at a time. Sift in the flour, baking soda, salt and nutmeg; stir just until moistened. Mix in the soaked oats. Pour into the prepared pan, and spread evenly.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the cake comes out clean. Turn the oven to the broil setting and let it heat up.

In a small bowl, stir together the melted butter, 1/2 cup brown sugar, heavy cream, coconut and vanilla. Spread over the top of the cake. Broil for a few minutes, just until the coconut is lightly browned.

Coconut Oatmeal Cookies I

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup butter
2 cups all-purpose flour
1 cup flaked coconut
1 teaspoon baking powder
1 teaspoon baking soda
2 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl cream shortening, butter, and sugars. Add eggs and vanilla until blended. Set aside.

In a separate bowl, combine dry ingredients, withholding the coconut until all other dry ingredients are blended. Add coconut.

Combine wet and dry ingredients until moist. Drop on greased cookie sheet about 1-2 inches apart. Bake for 10 minutes or until golden. Remove from oven immediately- if overcooked cookies get HARD.

Oatmeal Shortbread

Ingredients

1 cup butter (no substitutes),
softened
3/4 cup sugar
1 1/2 cups all-purpose flour
1 1/2 cups quick-cooking oats
3/4 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar until light and fluffy. Gradually add the flour, oats and salt. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Prick with a fork if desired. Bake at 325 degrees F for 30-35 minutes or until lightly browned. Cool for 10 minutes before cutting.

Fresh Strawberry-Oatmeal Cookies

Ingredients

2 cups finely chopped fresh strawberries
1/4 cup white sugar

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup regular rolled oats
1/2 cup butter, softened
3/4 cup packed brown sugar
1/4 cup white sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the strawberries with 1/4 cup sugar in a medium bowl. Toss gently to blend, and set aside.

Combine the flour, baking soda, and cinnamon in a large bowl. Stir in the rolled oats and blend evenly; set aside.

Beat the butter, brown sugar, and white sugar in the large mixing bowl of an electric mixer at medium speed until fluffy. Add the egg, milk, and vanilla, and continue beating until smooth. Stir in the flour mixture, and mix well to blend. Combine the strawberries with the flour mixture, and stir to blend. Drop by teaspoonfuls onto ungreased baking sheets.

Bake in preheated oven until slightly brown, about 8 minutes. Cool on baking sheets. Store in an airtight container.

Apple Oatmeal Bar Cookies

Ingredients

1/2 cup butter, softened
1 cup packed brown sugar
2 1/2 cups uncooked rolled oats
1 cup all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon vanilla extract
1/4 cup applesauce
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the oats, flour, cinnamon, and vanilla. Fold in the applesauce and walnuts. Transfer the mixture to the prepared pan.

Bake 35 minutes in the preheated oven, until golden brown. Cool in pan, and cut into squares.

Oatmeal Raisin Bars

Ingredients

1 cup sugar
2 1/2 tablespoons cornstarch
1 teaspoon ground cinnamon
3 eggs, beaten
1 1/2 cups sour cream
2 cups raisins
CRUMB MIXTURE:
1 3/4 cups all-purpose flour
1 3/4 cups quick cooking oats
1 cup packed brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup cold margarine

Directions

In a large heavy saucepan, combine the sugar, cornstarch and cinnamon. Stir in eggs, sour cream and raisins. Cook and stir over medium heat for 8-10 minutes or until a thermometer reads 160 degrees F; set aside to cool slightly.

Meanwhile, in a bowl, combine the flour oats, brown sugar, baking soda and salt. Cut in margarine until crumbly. Firmly press 3-1/2 cups of crumb mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Spread with warm raisin filling. Sprinkle with remaining crumb mixture. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack. Cut into bars. Refrigerate leftovers.

Oatmeal Peanut Butter Cookies III

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract
1 cup quick cooking oats
3 tablespoons butter, softened
1 cup confectioners' sugar
1/2 cup smooth peanut butter
2 1/2 tablespoons heavy whipping cream

Directions

In a large bowl, cream together 1/2 cup butter or margarine, 1/2 cup peanut butter, white sugar, brown sugar, and vanilla. Add egg and beat well.

In another bowl, combine the flour, baking soda, baking powder, and salt. Add these dry ingredients to the creamed mixture. Stir. Add oatmeal and stir.

Drop by teaspoons onto greased baking sheet, and press each mound down with a fork to form 1/4 inch thick cookies. Bake at 350 degrees F (175 degrees C) for 10 minutes, or until cookies are a light brown.

To Make Filling: Cream 3 tablespoons butter or margarine with the confectioners' sugar, 1/2 cup smooth peanut butter, and the cream. Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.

Mom's Raisin Oatmeal Cookies

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground cinnamon
1 1/2 cups quick cooking oats
1 egg
1 cup packed brown sugar
1/2 cup vegetable oil
1/2 cup milk
1 teaspoon vanilla extract
1 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift the flour together with the soda, salt, and cinnamon. Stir in the oats. Combine the other ingredients and add them to the flour mixture, stirring thoroughly.

Drop by tablespoonful onto ungreased cookie sheet. Bake 15 to 18 minutes. Remove to wire rack to cool.

Applesauce Oatmeal Cake

Ingredients

3/4 cup butter, softened
1 1/2 cups white sugar
4 eggs
1 1/8 cups applesauce
3/4 cup milk
1 1/2 cups all-purpose flour
1 1/2 cups rolled oats
1/4 teaspoon salt
1 tablespoon baking powder
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
3/4 teaspoon ground cloves
1 1/2 cups raisins
1 1/2 cups coarsely chopped walnuts

Directions

Stir together flour, oats, salt, baking powder, and spices.

In a large bowl, cream the butter or margarine with the sugar. Beat in the eggs, then the applesauce and milk. Beat flour mixture into applesauce mixture. Stir in the raisins and nuts. Turn the batter into a greased and floured tube pan.

Bake the cake in a preheated oven at 350 degrees F (175 degrees C) for 65 minutes, or until it tests done. Let cake cool on a wire rack.

Monster Cookies I

Ingredients

6 eggs
2 1/3 cups packed brown sugar
2 cups white sugar
1/2 tablespoon vanilla extract
4 teaspoons baking soda
1 cup butter
2 2/3 cups peanut butter
9 cups rolled oats
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

Cream butter and peanut butter together. Add the sugars and stir until well mixed.

Add eggs one at a time, then add vanilla.

Mix oatmeal and baking soda separately, then stir into batter.

Add chocolate chips last.

Drop by heaping teaspoons onto cookie sheets. Bake for 12-15 minutes.

Mom's Best Meatloaf

Ingredients

- 1 1/2 pounds ground beef
- 1/4 cup chopped onion
- 1/4 cup quick-cooking oats
- 1/8 cup cornmeal
- 1 cup dried bread crumbs
- 1 1/2 teaspoons salt
- 1 tablespoon white sugar
- 1 egg, beaten
- 1/2 cup tomato juice
- 1/2 cup water
- 1 tablespoon barbecue sauce
- 1 dash liquid smoke flavoring
- 1 tablespoon distilled white vinegar
- 1/4 cup ketchup
- 1 tablespoon brown sugar
- 2 teaspoons prepared mustard
- 2 dashes liquid smoke flavoring

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the beef, onion, oatmeal, cornmeal, bread crumbs, salt, sugar, egg, tomato juice, water, barbecue sauce, 1/8 teaspoon liquid smoke and vinegar. Mix together thoroughly and place mixture into a lightly greased 9x5 inch loaf pan.

In a separate small bowl, combine the ketchup, brown sugar, mustard and 2 drops liquid smoke and mix thoroughly. Spread over the top of the meatloaf.

Bake at 350 degrees F (175 degrees C) for approximately one hour.

Cape Cod Oatmeal Cookies

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1 3/4 cups rolled oats
1 cup white sugar
1/2 cup raisins
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts
1/2 cup melted shortening
1/2 cup melted butter
1 egg
1/4 cup milk
1 tablespoon molasses

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl stir together flour, cinnamon, baking soda and salt. Stir in remaining ingredients.

Drop by teaspoon 1-1/2 inches apart on ungreased sheets (Make the cookies small). Bake for 12 minutes or until brown.

Never Fail Biscuits

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
4 teaspoons baking powder
1/2 teaspoon cream of tartar
2 teaspoons white sugar
1/2 cup butter, chilled and diced
3/4 cup milk

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, sift together dry ingredients. Cut in butter until mixture resembles coarse oatmeal. Make a well in the center of the dry mixture and pour in the milk. Stir until dough begins to pull together then turn out onto a lightly floured surface.

Press dough together and then roll out until 3/4 inch thick. Cut into 2 inch round biscuits and place on an ungreased baking sheet.

Bake in preheated oven for 10 minutes, or until golden.

Apple Oatmeal Cookies II

Ingredients

1/2 cup margarine, softened
1/2 cup honey
1 egg
1 teaspoon vanilla extract
3/4 cup stone ground whole wheat flour
1/2 teaspoon baking soda
3/4 teaspoon ground cinnamon
1 1/2 cups quick-cooking oats
1 apple, cored and chopped

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, honey, egg and vanilla until smooth. Combine the whole wheat flour, baking soda and cinnamon; stir into the creamed mixture. Mix in oats and apple. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Mom's Oatmeal Blueberry Pancakes

Ingredients

1 1/2 cups rolled oats
1/2 cup all-purpose flour
2 teaspoons white sugar
1/4 teaspoon salt
1 1/2 teaspoons baking soda
1 teaspoon baking powder
2 eggs
2 cups buttermilk
1 cup frozen blueberries

Directions

Heat a lightly oiled griddle or frying pan over medium high heat.

In a large mixing bowl, mix together oats, flour, sugar, salt, baking soda and baking powder. Stir in eggs and buttermilk. Fold in blueberries.

Pour or spoon the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Oatmeal-Cinnamon Muffins

Ingredients

- 1 cup old-fashioned oats
- 1 cup buttermilk
- 2 eggs, lightly beaten
- 1 cup all-purpose flour
- 1/3 cup packed brown sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda

Directions

In a large bowl, combine oats and buttermilk; let stand 5 minutes. Stir in eggs. Combine flour, brown sugar, baking powder, cinnamon and baking soda; stir into oatmeal mixture just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 18-20 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.

Cream Cheese-Filled Coffeecake With Fruit

Ingredients

Crumble topping:

3/4 cup all-purpose flour

1/2 cup dark brown sugar

1/2 teaspoon ground cinnamon

6 tablespoons butter, melted but not hot

Optional:

1/2 cup of your choice - coarsely chopped nuts (walnuts, pecans, almonds), old-fashioned oatmeal or sweetened flaked coconut

Optional cream cheese filling:

8 ounces softened cream cheese

1/2 cup sugar

1 egg

1 teaspoon vanilla extract

Coffeecake batter:

1 1/2 cups all-purpose bleached flour

1 1/4 teaspoons baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

5 tablespoons butter, at room temperature

1/2 cup sugar

1 egg

1/4 cup plain low-fat yogurt

Optional fruit (or chocolate) filling:

1/2 cup of your choice - raspberry or strawberry jam; peach, cherry, or pineapple preserves; apple butter; orange marmalade or mini chocolate chips

Directions

Adjust oven rack to lower-middle position and heat oven to 375 degrees. Spray a 9-inch square metal baking pan with cooking spray. Fold a 17-inch length of heavy-duty foil to 8 1/2 inches wide and fit in the pan bottom and up 2 sides, so you can use the foil overhang as a handle to pull the baked cake from the pan.

Topping: Use hands to thoroughly mix ingredients in a medium bowl, pressing together to form large clumps; set aside.

Cream cheese filling: Beat cream cheese and sugar with an electric mixer until thoroughly mixed. Beat in egg and vanilla until smooth; set aside.

Cake: Mix flour, baking powder, baking soda and salt in a medium bowl; set aside.

Beat butter and sugar with an electric mixer set on medium-high until light and fluffy. Beat in egg until smooth. Beat in half the dry ingredients, then the remaining yogurt. Beat until ingredients are fully incorporated.

Spread batter evenly over prepared pan. Spread cream cheese filling over batter. Dollop fruit filling (or sprinkle chocolate chips) over cream cheese filling. Finally, sprinkle evenly with crumble topping, pressing on it lightly to adhere.

Bake until batter is fully set and topping is golden brown, about 45 minutes. Transfer pan to a wire rack to cool for 5 minutes. Run a thin-bladed knife around the sides, then use foil handles to pull cake from pan onto the wire rack. Cool to room temperature and serve. Can be covered with foil and stored at room temperature for one day.

Applesauce Oatmeal Cookies

Ingredients

1/3 cup butter, softened
2/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon baking soda
1 egg
1/2 cup applesauce
1 1/4 cups all-purpose flour
1 1/4 cups rolled oats

Directions

In bowl beat butter till creamy. Add brown sugar, cinnamon, and baking soda. Stir until combined. Mix in applesauce and egg. Add flour, a little at a time. Stir in oats.

Drop dough onto ungreased cookie sheets. Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until lightly browned. Enjoy!

Soft Oatmeal Raisin Cookies

Ingredients

1 cup all-purpose flour
1/2 teaspoon salt
1/2 cup plain yogurt
1 tablespoon fat free butter
flavored granules
1/2 cup packed brown sugar
1/2 cup white sugar
2 egg whites
1 1/2 teaspoons vanilla extract
1 cup raisins
1 1/2 cups quick cooking oats
1 teaspoon baking soda

Directions

Set oven rack in the middle and preheat oven to 375 degrees F (190 degrees C).

Whisk together flour, salt and baking soda. Set aside. In a large bowl, mix yogurt, butter-flavored granules (Butter Buds), brown sugar and granulated sugar until combined.

Add egg whites and vanilla, mix until just combined. Add flour mixture and mix until just moistened. Stir in oatmeal and raisins.

Drop dough by level tablespoon onto to cookie sheet lightly sprayed with non-stick spray. Bake for 8 minutes. Press center of cookie; if it springs back, it is done. Store in airtight container, these cookies do not keep well at room temperature. Store in the refrigerator.

Butterscotch Oatmeal

Ingredients

1 3/4 cups milk
1/2 cup packed brown sugar
1 egg, lightly beaten
1 cup quick-cooking oats
1 tablespoon butter or margarine

Directions

In a saucepan over medium heat, combine milk, brown sugar and egg. Cook, stirring constantly, for 5-7 minutes or until mixture boils. Add oats; cook and stir for 1 minute. Remove from the heat. Add butter; cover and let stand for 3-5 minutes.

Oatmeal Peanut Butter Bars

Ingredients

1 cup peanut butter
1/2 cup packed brown sugar
1/2 cup corn syrup
1/3 cup butter
2 teaspoons vanilla extract
3 1/3 cups rolled oats
1/2 cup flaked coconut
1/2 cup sunflower seeds
1/2 cup raisins
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl stir together the peanut butter, the butter or margarine, the brown sugar, the syrup and the vanilla until smooth.

Add all the other ingredients. Stir well.

Press the mixture into 13 x 9 inch greased pan. Bake for 20-25 minutes. Let cool on wire rack before cutting into bars.

Rich S'mores

Ingredients

8 large oatmeal cookies
4 ounces milk chocolate
8 large marshmallows
skewers

Directions

Preheat grill for high heat.

Place 1 ounce of chocolate on the flat side of 4 of the oatmeal cookies. Skewer the marshmallows, and roast them, turning constantly, until they are a golden brown all over.

Slide a warm marshmallow onto the chocolate and top it with another cookie (flat side down). Repeat for all cookies. Let sit for a couple of minutes to melt chocolate, and serve.

Persimmon Bread III

Ingredients

2 cups white sugar
1 1/2 cups wheat flour
1 1/2 cups all-purpose flour
1/2 cup oatmeal
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon ground allspice
1/2 teaspoon ground cloves
2 teaspoons baking soda
2 cups ripe Hachiya persimmon pulp
1/2 cup applesauce
1/2 cup vegetable oil
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, stir together the sugar, wheat flour, all-purpose flour, oatmeal, salt cinnamon, nutmeg, allspice, cloves, and baking soda, until well mixed. Set aside. In a separate bowl, stir persimmon pulp with applesauce, vegetable oil, and eggs until well blended. Combine the wet and dry ingredients, stirring until free of lumps. Divide batter between two greased 9x5 inch loaf pans.

Bake in the preheated oven for one hour, or until a toothpick inserted into the center of the loaves comes out clean.

Super Hot Cereal Mix

Ingredients

5 cups instant oatmeal
4 tablespoons brown sugar
1 cup raisins
3 tablespoons dry milk powder

Directions

In a large bowl combine oatmeal, brown sugar, dry fruit, and dry milk. Transfer ingredients to an airtight container or jar to store until ready to use.

To serve: Place 1 cup of mixture and 1/2 to 3/4 cup boiling water (depending how thick you like your oatmeal) into a cereal bowl. Let stand until thickened.

Vegan Baked Oatmeal Patties

Ingredients

4 cups water
4 cups quick cooking oats
1/2 onion, chopped
1/3 cup vegetable oil
1/2 cup spaghetti sauce
1/2 cup chopped pecans
1/4 cup nutritional yeast
2 teaspoons garlic powder
1 teaspoon dried basil
2 teaspoons onion powder
1 teaspoon ground coriander
1 teaspoon sage
1 teaspoon active dry yeast

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Bring water to a boil and stir in oatmeal. Cover and reduce heat to low. Cook 5 to 10 minutes, or until the oats are cooked and all the water has been absorbed. Remove from heat and let stand for 5 minutes.

To the oatmeal add onion, oil, spaghetti sauce, pecans, nutritional yeast, garlic powder, basil, onion powder, coriander, sage and active yeast. Mix well and form into patties. Place on prepared baking sheet.

Bake for 15 minutes. Turn patties over and bake another 15 minutes.

Blueberry Oatmeal Scones

Ingredients

1 1/2 cups rolled oats
1/2 cup whole wheat flour
1/2 cup all-purpose flour
1/3 cup white sugar
3/4 teaspoon baking soda
3/4 teaspoon baking powder
6 tablespoons butter, cubed
3/4 cup milk
1 cup fresh blueberries or frozen
blueberries, thawed
1/2 cup pecans
2 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.

Stir the oatmeal, flours, sugar, baking soda, and baking powder together in a mixing bowl. Use a pastry cutter or two forks and cut in the butter with the flour mixture until crumbly and well blended. Stir the milk into the flour mixture until just combined. Lightly stir in the pecans and blueberries. Collect the dough into a ball and pat into a large circle about 1 inch high. Cut into 8 wedges, and place on prepared baking sheet. Brush tops with 2 tablespoons milk.

Bake in preheated oven until lightly browned, 20 to 25 minutes.

Savory Filled Cottage Cheese Pancakes

Ingredients

1/2 cup instant oatmeal
1/4 cup cottage cheese
1/2 cup egg whites
water, as needed
1 clove garlic, minced
1/2 teaspoon Italian seasoning
1 dash cayenne pepper
salt and pepper to taste
olive oil cooking spray
1/2 cup chopped mushrooms
1 cup chopped fresh spinach
2 slices Canadian bacon, diced
1 ounce crumbled feta cheese

Directions

Blend the oatmeal, cottage cheese, and egg whites in a blender until smooth; add water as needed to keep the mixture moving. Add the garlic, Italian seasoning, cayenne pepper, salt, and black pepper; blend to combine.

Prepare a saucepan with cooking spray and place over medium heat; cook the mushrooms in the hot pan until tender, 5 to 7 minutes; set aside.

Prepare a large skillet with cooking spray and place over medium-high heat; cook the cottage cheese mixture in the hot skillet until bubbles begin to form on the top. Flip the pancake and cook until browned on the bottom; remove from heat. Spread the mushrooms over one half of the pancake; top the mushrooms with the spinach, Canadian bacon, and feta cheese. Fold the other half of the pancake over the fillings like you would an omelet.

Hearty Oatmeal Loaf

Ingredients

1/2 cup lukewarm apple juice
3/4 cup lukewarm milk
2 tablespoons brown sugar
1 tablespoon margarine
1 teaspoon salt
2 2/3 cups all-purpose flour
1/2 cup quick cooking oats
2 1/4 teaspoons active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select White Bread or Basic cycle, and Start.

Apple-Cinnamon Oatmeal Mix

Ingredients

6 cups quick cooking oats
1 1/3 cups nonfat dry milk powder
1 cup dried apples, diced
1/4 cup sugar
1/4 cup packed brown sugar
1 tablespoon ground cinnamon
1 teaspoon salt
1/4 teaspoon ground cloves
ADDITIONAL INGREDIENT (for each serving):
1/2 cup water

Directions

In a large bowl, combine the first eight ingredients. Store in an airtight container in a cool dry place for up to 6 months. Yield: 8 cups total.

To prepare oatmeal: Shake mix well. In a saucepan, bring water to a boil; slowly stir in 1/2 cup mix. Cook and stir over medium heat for 1 minute. Remove from the heat. Cover and let stand for 1 minute or until oatmeal reaches desired consistency.

Chocolate Oatmeal Stars

Ingredients

2/3 cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 cup semisweet chocolate chips,
melted
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 cup quick-cooking oats
1 cup flaked coconut, finely
chopped
Colored sugars or colored
sprinkles

Directions

In a mixing bowl, cream shortening and sugar. Beat in egg and extracts. Stir in melted chocolate chips. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in oats and coconut. Cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out to 1/8-in. thickness. Cut with a 3-in. star-shaped cookie cutter dipped in flour. Place 1 in. apart on ungreased baking sheets. Sprinkle with colored sugar or nonpareils. Bake at 350 degrees F for 7-9 minutes or until firm. Remove to wire racks to cool.

Baked Apple Oatmeal

Ingredients

4 cups milk
1/2 cup packed brown sugar
2 teaspoons butter or margarine
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups old-fashioned oats
2 cups chopped, peeled apples
1 cup chopped walnuts
1 cup raisins
1 cup wheat germ

Directions

In a saucepan, heat milk, brown sugar, butter, salt and cinnamon. Add remaining ingredients; mix gently. Spoon into a greased 2-qt. casserole. Cover and bake at 350 degrees F for 45 minutes.

Oatmeal Fruit Cookie Mix In A Jar

Ingredients

1/2 cup packed brown sugar
1/4 cup white sugar
3/4 cup wheat germ
1 cup quick cooking oats
1/2 cup dried cherries
1/2 cup golden raisins
2/3 cup flaked coconut
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Mix the flour, baking soda and salt together.

Starting with the brown sugar layer the ingredients in a 1 liter sized glass jar in the order given. Ending with the flour mixture.

Attach a card with the following directions: Oatmeal Fruit Cookies
1. Preheat the oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper. 2. Empty the contents of the jar into a large bowl. Using a wooden spoon blend the mixture until well combined. 3. Using your hands work in 1/2 cup softened butter or margarine until the mixture resembles coarse crumbs. 4. Beat 1 egg with 1 teaspoon vanilla and 1/4 cup milk. Still using your hands or a wooden spoon blend the egg mixture into the dough until well combined. 5. Drop teaspoon sized mounds 2 inches apart onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 10 to 14 minutes or until the edges are lightly browned. Place cookies on a rack to finish cooling. Makes approximately 2 dozen cookies.

Selma's Best Oatmeal Cookies

Ingredients

1 cup shortening
1 cup white sugar
1/2 cup packed brown sugar
1 egg
1 1/2 cups quick cooking oats
3/4 cup finely chopped walnuts
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon

Directions

Cream together shortening, white sugar, brown sugar. Then add 1 beaten egg.

Sift together flour, baking soda, and ground cinnamon and add to first mixture. Then add quick rolled oats, finely crushed walnuts or pecans and vanilla.

Cover and chill for an hour.

Preheat oven to 350 degrees F (175 degrees C).

Place walnut sized pieces of dough on a greased cookie sheet. Butter the bottom of a small glass, dip in sugar and flatten out the little pieces. You need not rebutter each time. Bake for 10 minutes.

Self Frosting Oatmeal Cookies

Ingredients

1 cup brown sugar
1 cup white sugar
1 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon salt
2 1/2 cups rolled oats
1/2 cup confectioners' sugar

Directions

In a large bowl, cream together the brown sugar, white sugar, and vegetable oil until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture, then mix in the rolled oats. Cover and chill for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Roll cookie dough into walnut sized balls, roll the balls in the confectioners sugar to coat, and place 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Old Fashioned Oatmeal Cookies III

Ingredients

1 cup packed brown sugar
1/2 cup white sugar
2/3 cup butter, softened
1/4 cup water
1 egg
1 teaspoon almond extract
1/2 teaspoon baking soda
1 cup all-purpose flour
3 cups rolled oats

Directions

Combine all ingredients in order given. Refrigerate dough for several hours or overnight to get a thick consistency.

Drop by rounded teaspoonful onto lightly greased baking sheet. Bake at 350 degrees F (175 degrees C) 12-14 minutes. Let stand 1 minute before removing from baking sheet.

Baked Oatmeal Squares

Ingredients

1 egg, lightly beaten
1 1/2 cups quick-cooking oats
1/2 cup sugar
1/2 cup milk
1/4 cup vegetable oil
1/4 cup chopped nuts
1/4 cup raisins
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

Directions

Combine all ingredients in a bowl. Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 25 minutes. Cut into squares.

Oatmeal Biscuits

Ingredients

2 cups all-purpose flour
1/2 cup packed brown sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 cup shortening
1 1/4 cups quick cooking oats
3/4 cup milk

Directions

In a bowl, combine the first five ingredients. Cut in shortening until mixture resembles coarse crumbs. Stir in oats and milk just until moistened. Turn onto a lightly floured surface. Roll to 3/4-in. thickness; cut with a floured 2-in. biscuit cutter. Place 1 in. apart on an ungreased baking sheet. Bake at 375 degrees F for 15-20 minutes or until lightly browned. Serve warm.

Instant Oatmeal Mix

Ingredients

1 cup nonfat dry milk powder
1 cup confectioners' sugar
2/3 cup brown sugar
2 teaspoons salt
1 teaspoon ground cinnamon
1/2 teaspoon pumpkin pie spice
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cardamom
(optional)

Directions

Combine the powdered milk, confectioners' sugar, brown sugar, salt, cinnamon, pumpkin pie spice, nutmeg, and cardamom in a bowl. Stir to mix thoroughly, and store in an airtight container.

Dad's Oatmeal Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/4 cups quick cooking oats
1 cup Grape-Nuts cereal
1 teaspoon baking soda
1 teaspoon baking powder

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine flour, oats, cereal, baking soda and baking powder; gradually add to creamed mixture. Roll into 3/4-in. balls. Place 2 in. apart on ungreased baking sheets; flatten with a fork. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Cool for 3 minutes before removing to wire racks.

Oatmeal Breakfast Treats

Ingredients

2 eggs
3/4 cup packed brown sugar
1/2 cup vegetable oil
1/4 cup evaporated milk
1 teaspoon vanilla extract
2 1/2 cups old-fashioned oats
1/2 cup whole wheat flour
1/2 cup all-purpose flour
1/2 teaspoon salt
3/4 cup raisins
1/2 cup chopped walnuts

Directions

In a mixing bowl, combine the first five ingredients; mix well. Combine oats, flours and salt; add to brown sugar mixture and mix well. Stir in raisins and walnuts. Drop by rounded tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until set.

Lori's Awesome Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon coffee flavored liqueur
2 1/2 cups rolled oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups candy-coated milk
chocolate pieces

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream the butter and the sugars using an electric mixer. Mix in the eggs, vanilla and coffee flavored liqueur.

Measure the oatmeal and blend in a blender to a fine powder. In a separate bowl, mix together the flour, oatmeal, baking powder, baking soda and salt. Stir the dry ingredients into the butter mixture until blended, then stir in the candy pieces. Roll into balls and place two inches apart on cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until the edges start to turn golden.

Oatmeal Chocolate Chip Muffins

Ingredients

1 1/4 cups quick cooking oats
1 1/4 cups milk
1 egg
1/2 cup vegetable oil
3/4 cup packed brown sugar
3/4 cup semisweet chocolate chips
1 cup chopped pecans
1 1/4 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt

Directions

Combine oats and milk and allow to stand for 15 minutes. Preheat oven to 400 degrees F (205 degrees C). Grease each cup of one 12-cup muffin tin.

Stir egg, oil, 1/2 cup of the brown sugar, chocolate chips and 1/2 cup of the pecans into the oat and milk mixture.

Combine flour, baking powder and salt. Add oat mixture to flour mixture, stirring until just moist. Fill each cup of one 12-cup muffin tin 2/3 full. Sprinkle tops with the remaining brown sugar and pecans.

Bake at 400 degrees F (205 degrees C) for 20 to 25 minutes.

Almond Oatmeal Cutouts

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
3/4 cup sugar
2 teaspoons almond extract
1 3/4 cups all-purpose flour
1 1/4 cups old-fashioned oats

Directions

In a mixing bowl, cream butter, shortening and sugar. Beat in extract. Combine flour and oats; gradually add to the creamed mixture.

Roll out between waxed paper to 1/4-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour. Place 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 12-15 minutes or until lightly browned. Remove to wire racks to cool.

Oatmeal Shortbread Cookies

Ingredients

1 cup butter, softened
3/4 cup packed brown sugar
1 cup all-purpose flour
2 cups rolled oats

Directions

Cream together butter and brown sugar until smooth. Stir in flour and oats. Chill in refrigerator for at least two hours.

Preheat oven to 350 degrees F (175 degrees C)

Roll out dough on a lightly floured and sugared surface to 1/4 inch thickness. Cut out with a cookie cutter and bake for 8 to 10 minutes or until edges are golden brown.

Grandma's Oatmeal Cookies

Ingredients

- 1 cup raisins
- 1 cup white sugar
- 1 cup butter, softened
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 cups quick cooking oats

Directions

In a small saucepan, combine raisins and enough water to cover. Bring to a boil, and remove from heat. Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet. Drain plumped raisins, reserve 6 tablespoons of the liquid.

In a large bowl, cream butter and sugar. Gradually add eggs, vanilla, and the 6 tablespoons water from the raisin pan; mix until light and fluffy. Sift together the flour, baking soda, salt, cinnamon, and nutmeg; stir into the creamed mixture. Finally, stir in the oats and raisins; mixing until just combined. Drop by rounded teaspoonfuls onto the prepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven, edges should be golden brown.

Orange Oatmeal Cake

Ingredients

1 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1/2 cup orange juice
2 teaspoons vanilla extract
1 tablespoon orange zest
1 1/2 cups all-purpose flour
3/4 cup rolled oats
1/4 teaspoon salt
1 teaspoon ground ginger
1 teaspoon baking powder
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

In a large bowl, cream the butter or margarine with the white sugar and the brown sugar. Beat in the egg, then the orange juice, vanilla, and grated orange rind.

In another bowl, stir together the flour, oats, salt, ginger, and baking powder. Beat into the orange mixture and then stir in the nuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until cake tests done. Transfer to a cooling rack and allow cake to cool. Makes 10 to 16 servings.

Cow Pies

Ingredients

3 eggs
1 cup packed brown sugar
1 cup white sugar
3/4 teaspoon vanilla extract
3/4 teaspoon light corn syrup
2 teaspoons baking soda
1/2 cup butter
1 1/2 cups peanut butter
4 1/2 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the eggs and sugars. Stir in the vanilla, corn syrup and baking soda. Mix in the butter or margarine and the peanut butter. Mix well. Stir in the oatmeal one cup at a time. Stir in the chocolate chips.

Use a large spoon to drop onto cookie sheet. Bake for 10 minutes or until done.

Beatrice Savitz's Apricot Cookies

Ingredients

8 ounces dried apricots
1/2 cup white sugar
2 tablespoons lemon juice
water to cover
1 cup all-purpose flour
1 cup rolled oats
1 cup packed brown sugar
1/2 cup butter

Directions

Preheat oven to 350 degrees F (180 degrees C).

Place apricots, lemon juice, white sugar in a small saucepan. Add enough water to just cover the apricots. Bring to a boil, and cook until fruit is soft. Chop coarsely.

Sift flour, oatmeal and brown sugar together. Melt butter or margarine over low heat and stir into flour mixture. Put 2/3 of this mixture into 8 x 8 inch greased pan. Spread apricot mixture over crust. Sprinkle remaining oatmeal mixture over apricots.

Bake for about 35 minutes.

Pumpkin-Oatmeal Raisin Cookies

Ingredients

2 cups all-purpose flour
1 1/3 cups quick or old-fashioned oats
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup butter or margarine, softened
1 cup packed brown sugar
1 cup granulated sugar
1 cup LIBBY'S® 100% Pure Pumpkin
1 large egg
1 teaspoon vanilla extract
3/4 cup chopped walnuts
3/4 cup raisins

Directions

Preheat oven to 350 degrees F. Lightly grease baking sheets.

Combine flour, oats, baking soda, cinnamon and salt in medium bowl. Beat butter, brown sugar and granulated sugar in large mixer bowl until light and fluffy. Add pumpkin, egg and vanilla extract; mix well. Add flour mixture; mix well. Stir in nuts and raisins. Drop by rounded tablespoons onto prepared baking sheets.

Bake for 14 to 16 minutes or until cookies are lightly browned and set in centers. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Apple Crisp IV

Ingredients

2 cups all-purpose flour
2 cups rolled oats
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 cups packed brown sugar
1 1/2 cups butter
2 quarts peeled, cored and sliced apples

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the flour, oatmeal, cinnamon, nutmeg and brown sugar. Cut butter into mixture until crumbly.

Take half of the mixture and pat it into the bottom of a 9x13 inch baking dish.

Cover crumb mixture with apple slices, then sprinkle apple slices with remaining crumb mixture.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes or until apples are tender.

Baked Oatmeal I

Ingredients

1/2 cup vegetable oil
3/4 cup white sugar
2 eggs
1 cup milk
1/2 teaspoon salt
1 tablespoon baking powder
3 cups quick cooking oats
1/2 cup raisins
2 tablespoons brown sugar
1/2 teaspoon ground cinnamon

Directions

Beat together oil and sugar. Mix in eggs, milk, salt, baking powder, oatmeal. Beat well then stir in raisins. Pour into a lightly grease pie pan. Sprinkle with brown sugar and cinnamon. Refrigerate overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven until firm, about 35 minutes. Serve hot.

Monster Cookies III

Ingredients

6 eggs
2 cups packed brown sugar
2 cups white sugar
1/2 pound butter
2 tablespoons vanilla extract
2 tablespoons white corn syrup
4 teaspoons baking soda
1 1/2 cups peanut butter
9 cups rolled oats
8 ounces semisweet chocolate chips
1/2 pound candy-coated milk chocolate pieces

Directions

Preheat oven to 350 degrees F.

In a large bowl, cream together the sugars and the butter. Add in the eggs and mix well.

Mix in the vanilla, corn syrup, baking soda, and peanut butter. Stir until well blended.

Add in the oatmeal one cup at a time and mix well. Lastly, stir in the chocolate chips and M & Ms by hand. Form dough into balls and place about 2 inches apart on cookie sheets. Bake 12 - 15 minutes.

Vanishing Chocolate Oatmeal Cookies

Ingredients

1 cup margarine, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt (optional)
1 teaspoon ground cinnamon (optional)
3 cups rolled oats
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat margarine and sugars until creamy. Add eggs and vanilla: beat well.

Combine flour, baking soda, cinnamon and salt; add to margarine mixture and mix well.

Stir in oats and chocolate morsels. Mix well.

Drop by rounded tablespoonfuls onto ungreased cookie sheet.

Bake 10 to 12 minutes or until light golden brown.

Cool 1 minute on cookie sheet; remove to wire rack. Store in airtight container.

Oatmeal-Walnut-Raisin Chewies

Ingredients

- 2 cups chopped walnuts
- 1 cup rolled oats
- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup unsalted butter, softened
- 2 eggs
- 1 teaspoon vanilla extract
- 1 2/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups raisins
- 1 1/2 cups unsweetened nut and grain granola

Directions

Place 1 oven rack in the upper third of the oven and 1 rack in the lower third of the oven. Preheat oven to 375 degrees F (190 degrees C). Coat 2 large baking sheets with cooking spray. On a microwavable plate, spread the walnuts and rolled oats. Microwave on high for 2 minutes. Stir and check for toasting. Microwave for an additional 2 minutes on high and stir. The nuts and oatmeal should now be nicely toasted. Dump in a large bowl.

In the food processor bowl fitted with a steel blade, combine the sugars, butter, eggs and vanilla. Process until smooth and creamy, about 30 seconds. In a small bowl, combine the flour, baking soda, baking powder and salt. Spoon the flour mixture on top of the batter. Pulse 3 or 4 times to mix.

Scrape the batter into the walnut-oatmeal mixture. Add the raisins and granola. Fold the ingredients together.

Drop the cookies onto the sheets using 2 tablespoons of dough for each cookie. Bake in the preheated oven for 12 to 15 minutes, until the tops are just beginning to brown but the middles still look a little soft. Cool on the baking sheets for a few minutes and then transfer to a rack.

Oatmeal Baked Chicken

Ingredients

1 1/2 cups quick-cooking oats
1 tablespoon paprika
1 tablespoon chili powder
1 teaspoon salt
3/4 teaspoon garlic powder
1/2 teaspoon ground cumin
1/4 teaspoon pepper
1 (3 1/2) pound broiler-fryer
chicken, cut up
1/2 cup milk
2 tablespoons butter or margarine,
melted

Directions

Coat a 13-in. x 9-in. x 2-in. baking dish with nonstick cooking spray; set aside. In a shallow bowl or large resealable plastic bag, combine oats, paprika, chili powder, salt if desired, garlic powder, cumin and pepper. Dip chicken in milk, then coat with oat mixture. Place in prepared baking dish. Drizzle with butter. Bake, uncovered, at 375 degrees F for 45-50 minutes or until juices run clear.

Apple Oatmeal Bars

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup packed brown sugar
1 cup rolled oats
1 cup butter
4 tablespoons butter
6 cups thinly sliced apples

Directions

Mix flour, salt and baking soda. Add brown sugar and oatmeal, mix well. Cut in 1 cup butter.

Spread half of the crumb mixture in a buttered 9 x 13 pan.

Put apples on top of bottom layer. Cover with remaining crumb mixture and dot with 4 tablespoons butter.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes. It is great served with ice cream!

Oatmeal Peanut Butter Cookies

Ingredients

1/2 cup shortening
1/2 cup margarine, softened
1 cup packed brown sugar
3/4 cup white sugar
1 cup peanut butter
2 eggs
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 cup quick-cooking oats

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together shortening, margarine, brown sugar, white sugar, and peanut butter until smooth. Beat in the eggs one at a time until well blended. Combine the flour, baking soda, and salt; stir into the creamed mixture. Mix in the oats until just combined. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake for 10 to 15 minutes in the preheated oven, or until just light brown. Don't over-bake. Cool and store in an airtight container.

Oatmeal Apricot Squares

Ingredients

1 cup all-purpose flour
1 cup quick-cooking oats
1/2 cup packed brown sugar
1/4 teaspoon salt
1/4 teaspoon baking soda
1/2 cup cold butter
3/4 cup apricot preserves

Directions

In a large bowl, combine the flour, oats, sugar, salt and baking soda. Cut in butter until the mixture resembles coarse crumbs.

Press half of the mixture into a greased 8-in. square baking pan. Spread with preserves. Sprinkle with remaining oat mixture; gently press down.

Bake at 350 degrees F for 38-42 minutes or until golden brown. Cool on a wire rack. Cut into squares.

Chocolate Oatmeal Cake

Ingredients

1/2 cup rolled oats
1/2 cup butter
1 cup boiling water
1 1/2 cups packed brown sugar
2 eggs, beaten
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
4 tablespoons cocoa

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch pan.

In a large bowl, mix together the rolled oats and butter. Mix in boiling water. Set aside to cool.

Beat together the brown sugar, eggs and vanilla; add to cooled oat mixture and mix well.

Sift together the flour, baking soda, baking powder, salt and cocoa. Add to wet ingredients and mix well. Spread into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Remove from oven, allow to cool, and remove pan.

Oatmeal Strawberry Bread

Ingredients

3 cups all-purpose flour
1 1/2 cups rolled oats
2 cups white sugar
1 tablespoon ground cinnamon
2 teaspoons baking powder
1 teaspoon salt
1 1/2 cups vegetable oil
4 eggs
1 1/4 pounds fresh strawberries,
sliced
1/4 cup rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 7x3 inch loaf pans.

Stir together the flour, 1 1/2 cups rolled oats, sugar, cinnamon, baking powder, and salt in a large mixing bowl. In another bowl, whisk together the vegetable oil and eggs; stir into flour mixture until just moistened. Fold in strawberries. Pour into the prepared loaf pans, and sprinkle the tops with the remaining 1/4 cup of rolled oats.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 50 to 60 minutes. Cool the strawberry bread in the pans for 5 minutes before cooling completely on a wire rack.

Matrimonial Bliss

Ingredients

5/8 cup butter
1 cup packed brown sugar
1 cup all-purpose flour
1 cup rolled oats
1 cup flaked coconut
1 egg
1 teaspoon baking soda
1/2 cup rhubarb jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch round cake pan.

Place butter or margarine, brown sugar, flour, oatmeal, coconut, egg and baking soda in a bowl and mix well. Put 2/3 of the batter in the prepared pan then spread the rhubarb jam over it. Pat the remaining dough over the top.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes.

World's Best Oatmeal Cookies

Ingredients

1/2 cup shortening
1/4 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup rolled oats
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, mix together the shortening, white sugar and brown sugar until smooth. Stir in the egg and vanilla. Combine the flour, baking soda and salt; stir into the batter until blended. Mix in oats and walnuts. Drop by teaspoonfuls, 1 inch apart, onto greased cookie sheet.

Bake for 12 minutes or until lightly browned. Immediately remove cookies to wire racks and allow to cool.

Spicy Oatmeal Cookies

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
3/4 cup shortening
1 egg, beaten
1 banana
1 3/4 cups rolled oats

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the flour, sugar, baking soda, salt, nutmeg and cinnamon. Cut in the shortening, until the mixture appears mealy. Stir in the egg, mashed banana and oatmeal until well blended. Drop by rounded spoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Remove from baking sheet to cool on wire racks.

Oatmeal Raisin Cookie Mix

Ingredients

1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
3/4 cup packed brown sugar
1/2 cup sugar
3/4 cup raisins
2 cups quick-cooking oats
Additional Ingredients:
3/4 cup butter or margarine,
softened
1 egg
1 teaspoon vanilla extract

Directions

In a bowl, combine the first five ingredients; set aside. In a 1-qt. glass container, layer brown sugar, sugar, raisins and oats, packing well between each layer. Top with reserved flour mixture. Cover and store in a cool dry place for up to 6 months.

To prepare cookies: In a mixing bowl, cream the butter. Beat in egg and vanilla. Add cookie mix and mix well. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 9-11 minutes or until golden brown. Cool for 2 minutes before removing to wire racks.

Instant Chocolate Oatmeal Cookies

Ingredients

3 cups quick cooking oats
1 teaspoon vanilla extract
1 pinch salt
1 cup chopped pecans (optional)
2 cups white sugar
1/2 cup evaporated milk
1/2 cup butter
2 tablespoons unsweetened
cocoa powder

Directions

In large bowl combine oats, vanilla and salt. Stir in pecans.

In a medium saucepan, combine sugar, evaporated milk, butter and cocoa. Bring to a boil. Remove from heat, stir in oats mixture.

Drop mixture by teaspoonfuls onto waxed paper. Let cool.

Apple-Banana Oatmeal

Ingredients

1 cup water
1 tablespoon orange juice
concentrate
1/2 cup chopped unpeeled tart
apple
1/4 cup sliced firm banana
1/4 cup raisins
1/4 teaspoon salt (optional)
1/8 teaspoon ground cinnamon
2/3 cup quick-cooking oats
1/3 cup oat bran
brown sugar (optional)

Directions

In a saucepan, combine water, orange juice concentrate, apple, banana, raisins, salt if desired and cinnamon; bring to a boil. Stir in oats and oat bran. Cook for 1-2 minutes, stirring occasionally. Sprinkle with brown sugar if desired.

Grandma's Oatmeal Raisin Cookies

Ingredients

2 cups shortening
2 cups brown sugar
1/2 cup white sugar
4 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground cloves
6 cups rolled oats
1 cup milk
2 cups raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt, cinnamon, allspice and cloves; stir into the sugar mixture until well blended. Mix in the rolled oats alternately with the milk. Finally, stir in the raisins. Drop by heaping spoonfuls 3 inches apart onto the prepared cookie sheets.

Bake in the preheated oven for 10 to 11 minutes, or until edges are golden and tops are dry. Cool on cookie sheets for 1 minute before removing to cool on wire racks.

Chewy Strawberry Oatmeal Cookie Crumble

Ingredients

3 egg
2 cups white sugar
2 tablespoons melted butter
1 teaspoon vanilla extract
1 teaspoon salt
8 packets strawberries and cream
instant oatmeal
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C)

In a medium bowl, whip the eggs with an electric mixer. Gradually add two cups of sugar and salt. Mix until light and thick.

Stir in melted butter and vanilla. Then fold in packets of instant oatmeal. Finally add remaining 1/2 cup of sugar.

Spread cookie batter to about 1/2 inch thickness on a well greased cookie sheet. Bake in preheated oven for 10 minutes or until top is browned and edges are crispy.

While the cookie is still warm, break apart the large cookie into pieces.

Butterscotch Oatmeal

Ingredients

1 egg, beaten
1 3/4 cups milk
1/2 cup packed brown sugar
1 cup rolled oats
2 tablespoons butter

Directions

In a saucepan over medium heat, whisk together the egg, milk and brown sugar. Mix in the oats. When the oatmeal begins to boil, cook and stir until thick. Remove from the heat, and stir in butter until melted. Serve immediately.

Double Chocolate Nummies

Ingredients

1 1/4 cups butter
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 egg
1/4 cup water
1/2 teaspoon salt
6 tablespoons unsweetened
cocoa powder
1 cup all-purpose flour
1/2 teaspoon baking soda
2 cups semisweet chocolate chips
2 cups rolled oats

Directions

Preheat oven to 350 degrees F (190 degrees C).

Cream the together the butter or margarine, white sugar, vanilla, egg and water. Stir in the salt and the cocoa and beat well.

Combine the flour and the baking soda. Stir the flour mixture into the creamed mixture. Mix in the chocolate chips and oatmeal. Drop tablespoon sized drops onto an ungreased cookie sheet.

Bake at 350 degrees F (190 degrees C) for 12 to 14 minutes.

Cherry Almond Oatmeal

Ingredients

2 cups rolled oats
3 1/2 cups sweetened vanilla
almond milk
1/8 teaspoon salt
1/2 cup dried tart cherries

Directions

Stir together oats, almond milk, and salt in a large microwave-safe bowl. Microwave on High for 5 to 6 minutes, stirring every 2 minutes, until oats are soft and most of the liquid has been absorbed. Stir in cherries.

Spoon into bowls and serve while hot.

Coconut Oatmeal Cookies II

Ingredients

1 1/4 cups butter, softened
3/4 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
2 1/2 cups rolled oats
3/4 cup flaked coconut
1 cup white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter, brown sugar, and white sugar. Mix in the egg and vanilla. Combine flour and baking soda; blend into creamed mixture. Stir in the rolled oats, coconut, and white chocolate chips. Drop dough by rounded tablespoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until lightly browned. Cool on wire racks.

Carrot Oatmeal Muffins

Ingredients

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 3/4 cup white sugar
- 3/4 cup brown sugar
- 1 cup canola oil
- 3 eggs, beaten
- 1 teaspoon vanilla extract
- 1/2 cup uncooked rolled oats
- 1/2 cup flaked coconut
- 1/2 cup raisins
- 2 cups shredded carrots
- 1 (8 ounce) can crushed pineapple, drained with juice reserved
- 1/4 cup softened cream cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease muffin tins.

In a large bowl, mix the all-purpose flour, whole wheat flour, baking soda, baking powder, salt, and cinnamon. Make a well in the center of the mixture, and add white sugar, brown sugar, canola oil, eggs, and vanilla. Mix just until evenly moist. Fold in the oats, coconut, raisins, carrots, and pineapple.

In a bowl, blend the reserved pineapple juice and cream cheese. Fill each muffin cup about 1/2 full with the muffin batter, reserving about 1/3 of the batter. Spoon approximately 1 teaspoon of the cream cheese mixture into the muffin cups. Top with remaining batter, so that each muffin cup is about 2/3 full.

Bake 25 minutes in the preheated oven, or until a knife inserted in the center of a muffin comes out clean.

Oatmeal Bread I

Ingredients

1 cup rolled oats
1/2 cup molasses
1/3 cup vegetable oil
1 teaspoon salt
1 1/2 cups boiling water
2 tablespoons active dry yeast
1/2 cup warm water
1 cup whole wheat flour
5 cups bread flour
2 eggs

Directions

Combine oats, molasses, oil, salt and boiling water. Let cool to about 105 degrees F.

Proof the yeast. Add to oat mixture and stir well. Add whole wheat flour, 2 cups white flour and the eggs. Beat well.

Stir in enough of the remaining flour to make a soft dough. Turn dough out to a floured counter and knead for about 10 minutes. Place in a well greased tupperware bowl with a lid on it. Put into the fridge and leave over night.

Punch down and form into loaves and let rise until doubled. Bake at 375 degrees F (190 degrees C). I got 3 large loaves and 4 mini loaves with this recipe.

Cocoa Oatmeal Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
3 cups rolled oats
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat butter or margarine and sugars until creamy. Add eggs and vanilla; beat well. Add combined flour, cocoa powder, baking soda and salt; mix well. Stir in oats and raisins, mix well.

Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes, until cookies are almost set. Do not overbake. Cool 1 minute on cookies sheets, then move to wire racks. Cool - store tightly covered.

Mrs. Fields Cookie Recipe I

Ingredients

1 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 tablespoon vanilla extract
2 1/2 cups rolled oats
2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
12 ounces semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets or line with parchment paper.

Cream butter, sugars, eggs and vanilla until very smooth and fluffy.

In a separate bowl, mix together flour, salt, baking powder, and baking soda. In a food processor, blend oatmeal until fine. Add to flour mixture.

Stir butter mixture into flour/oatmeal mixture. Blend well.

Add chocolate chips and walnuts. Stir until blended. Roll into golf balls size and bake for 8-10 minutes. You do not want to over bake these.

Super-Good Oatmeal

Ingredients

1/2 cup rolled oats
1 cup water
1 tablespoon honey
1 tablespoon wheat germ
1 teaspoon flaxseed oil
1/4 cup soy milk

Directions

Mix the oats and water and microwave on medium power for 5 minutes. Stir in the honey, wheat germ, and flax oil. Top with the soy milk.

Chewy Oatmeal Cookies II

Ingredients

3/4 cup butter flavored shortening
1 1/4 cups brown sugar
1 egg
1/3 cup milk
1 1/2 teaspoons vanilla extract
3 cups rolled oats
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon
1 cup chopped walnuts
1 cup raisins (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening and brown sugar until smooth. Beat in the egg then stir in the milk and vanilla. Mix in the flour, oats, baking soda and cinnamon until well blended. Fold in the walnuts and if desired, raisins. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Peanut Butter Banana Oatmeal Raisin

Ingredients

1 banana, peeled and mashed
1 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
2 egg whites
2 cups whole wheat flour
1 teaspoon baking soda
1 cup rolled oats
1 cup raisins

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, stir together mashed banana, peanut butter, white sugar and brown sugar until smooth. Then mix in the egg whites. Add flour and baking soda, mix until just blended, then stir in the rolled oats and raisins.

Drop cookie dough by heaping spoonfuls onto an unprepared cookie sheet. Bake for 15 to 17 minutes in the preheated oven. When cookies are done, remove from the baking sheet and cool on wire racks.

Blueberry Oatmeal Coffee Cake

Ingredients

1 1/3 cups all-purpose flour
3/4 cup quick-cooking oats
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1/2 cup fat-free milk
1/4 cup canola oil
1/4 cup reduced-fat sour cream
1 cup fresh or frozen blueberries*
STREUSEL TOPPING:
1/4 cup quick-cooking oats
3 tablespoons all-purpose flour
3 tablespoons brown sugar
2 tablespoons cold butter or stick margarine

Directions

In a large bowl, combine the flour, oats, sugar, baking powder and salt. In another bowl, beat the egg, milk, oil and sour cream. Stir into dry ingredients just until moistened. Fold in blueberries. Pour into a 9-in. round baking pan coated with nonstick cooking spray.

For topping, in a small bowl, combine the oats, flour and brown sugar; cut in butter until crumbly. Sprinkle over batter. Bake at 400 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Maple Oatmeal Bread

Ingredients

3/4 cup plus 2 tablespoons water
(70 to 80 degrees)
1/3 cup maple syrup
1 tablespoon vegetable oil
1 teaspoon salt
3/4 cup quick-cooking oats
2 1/2 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select the basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Cherry Oatmeal Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 tablespoon maraschino cherry juice
1 teaspoon vanilla extract
2 cups rolled oats
1/2 cup maraschino cherries, drained and chopped
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together flour, baking soda and salt.

In a separate bowl, cream together shortening, butter or margarine, sugar, eggs, cherry juice and vanilla. Stir in flour mixture and mix well.

Blend in oatmeal, chopped cherries and chopped nuts. Mix well.

Roll into balls the size of walnuts and slightly mash down. Bake to a golden brown, 8 - 10 minutes.

Whole Wheat, Oatmeal, and Banana Pancakes

Ingredients

- 1 cup uncooked rolled oats
- 1 cup whole wheat flour
- 3/4 cup all-purpose flour
- 1/4 cup brown sugar
- 2 tablespoons dry milk powder
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 cups milk
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla extract
- 1 banana, mashed

Directions

Place the rolled oats into the jar of a blender and blend until the texture resembles coarse flour. Whisk together the blended oats, whole wheat flour, all-purpose flour, brown sugar, dry milk powder, baking powder, baking soda, and salt in a bowl; set aside.

Whisk together the egg, milk, vegetable oil, and vanilla. Stir in the mashed banana. Pour the egg mixture into the flour mixture and stir just until moistened. Let the batter stand for 5 minutes.

Heat a lightly oiled griddle over medium-high heat. Drop batter by large spoonfuls onto the griddle, and cook until bubbles form and the edges are dry, about 2 minutes. Flip, and cook until browned on the other side. Repeat with remaining batter.

Butterscotch Oatmeal Cookies II

Ingredients

1 cup butterscotch chips
3/4 cup unsalted butter
2 tablespoons boiling water
1 teaspoon baking soda
2 cups quick cooking oats
1 cup all-purpose flour
3/4 cup white sugar
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan, melt butterscotch chips and butter over low heat, stirring occasionally. Remove from heat. In a medium bowl, stir together the boiling water and baking soda. Stir in the melted mixture, then stir in the flour, quick oats, sugar and salt. Mix until everything is well blended.

Drop dough by teaspoonfuls onto unprepared cookie sheets. Bake for 10 minutes in the preheated oven. Cookies will be very crisp. Remove to cool on wire racks.

Oatmeal Molasses Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup quick cooking oats
3 cups bread flour
1 teaspoon salt
1/2 cup molasses
1 tablespoon vegetable oil
1 1/3 cups water
1/4 cup honey

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select White Bread setting, and Start.

Oatmeal Pancakes

Ingredients

3/4 cup quick-cooking oats
1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon sugar
1 egg
1 cup buttermilk
3 tablespoons butter or margarine,
melted

Directions

In a bowl, combine the oats, flour, baking soda and sugar. Combine the egg, buttermilk and butter; stir into the dry ingredients just until moistened. Pour batter by 1/3 cupfuls onto a greased hot griddle. Turn when bubbles form on top; cook until second side is golden brown.

Fruited Oatmeal

Ingredients

3/4 cup water
3/4 cup white grapefruit juice
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
3/4 cup old-fashioned oats
2 tablespoons brown sugar,
divided
1 navel orange, peeled, sectioned
and cut into chunks
2 tablespoons chopped dates
1 tablespoon sliced almonds,
toasted

Directions

In a small saucepan, bring the water, grapefruit juice, cinnamon and salt to a boil. Stir in oats. Cook for 5 minutes, stirring occasionally. Remove from the heat. Stir in 1 tablespoon brown sugar. Cover and let stand for 5 minutes.

Spoon oatmeal into bowls. Sprinkle with orange, dates, almonds and remaining brown sugar. Serve immediately.

Oatmeal Apricot Crisps

Ingredients

1/2 cup butter
2 cups white sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
2 cups rolled oats
1/2 cup dried apricots, chopped
1/2 cup dry roasted sunflower seeds

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter and sugar until fluffy. Add eggs and beat well. Add flour, baking soda, and salt. Mix well.

Stir in oatmeal, apricots, and sunflower seeds.

Shape into 1 inch balls. Place on lightly greased cookie sheet. Flatten each cookie with the bottom of a glass or jar. Bake 10-12 minutes. Store airtight or freeze.

Special Oatmeal Cookies

Ingredients

1 1/2 cups rolled oats
2/3 cup butter, melted
4 egg whites
1 cup granulated artificial sweetener
1 1/2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 cup milk
1 teaspoon vanilla extract
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Stir together the oatmeal and margarine. Blend in the egg whites and sweetener. Stir together the flour, salt and baking powder; add to the mixture alternately with the milk and vanilla; stirring between additions. Finally, stir in the raisins and walnuts.

Drop by teaspoonfuls 1 to 2 inches apart onto the prepared cookie sheets. Bake for 10 to 15 minutes in the preheated oven.

Oatmeal Apricot Almond Bites

Ingredients

3/4 cup unsweetened applesauce
1/3 cup packed brown sugar
1/3 cup honey
1/2 cup whole wheat flour
1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup rolled oats
1 teaspoon vanilla extract
1 teaspoon almond extract
1/2 cup chopped dried apricots
1/4 cup sliced almonds
1/4 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

In a large bowl, blend the applesauce, brown sugar, and honey. In a separate bowl, sift together the whole wheat flour, all-purpose flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Blend the flour mixture into the applesauce mixture. Fold in the oats, vanilla extract, almond extract, apricots, almonds, and cranberries. Drop the batter by rounded teaspoonfuls onto the prepared baking sheet.

Bake 12 to 15 minutes in the preheated oven, until golden brown. Cool on wire racks.

Oatmeal Coconut Thin Crisps

Ingredients

1 cup white sugar
1 cup rolled oats
3 tablespoons all-purpose flour
1/2 cup butter, melted
1 egg, beaten
1 teaspoon vanilla extract
1/4 cup flaked coconut

Directions

Preheat oven to 375 degrees F (190 degrees C). Cover cookie sheets with foil, and generously grease the foil. These cookies will be very sticky.

In a medium bowl, stir together the sugar, rolled oats, and flour. Stir in the egg, melted butter, and vanilla. Stir in the coconut. The batter should be sticky and thick, but pull away from the sides of the bowl. Drop teaspoon sized amounts of dough onto the prepared cookie sheets, three inches apart, and a few inches from the sides of the pan.

Bake for 12 to 15 minutes in the preheated oven, or until golden brown. Wait until cookies are completely cooled before removing them from the baking sheet.

Fudge-Nut Oatmeal Bars

Ingredients

1 cup butter or margarine,
softened
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 cups quick-cooking oats
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

FUDGE FILLING

1 (14 ounce) can sweetened
condensed milk
2 cups semisweet chocolate chips
2 tablespoons butter or margarine
1/2 teaspoon salt
2 teaspoons vanilla extract
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs and vanilla; mix well. Combine oats, flour, baking soda and salt; add to the creamed mixture. Spread two-thirds in the bottom of an ungreased 15-in. x 10-in. x 1-in. baking pan; set aside. For filling, heat milk, chocolate chips, butter and salt in a saucepan or microwave-safe bowl until melted. Remove from the heat; stir in vanilla and walnuts. Spread over oat mixture in pan. Drop remaining oat mixture by tablespoonfuls over chocolate. Bake at 350 degrees F for 20 to 25 minutes.

Creamy Oatmeal Berry Swirl

Ingredients

1 packet instant oatmeal
2/3 cup water or reduced fat milk
2 tablespoons SMUCKER'S® Red Raspberry Low Sugar Preserves
2 tablespoons sugar free whipped topping, thawed (optional)

Directions

Prepare oatmeal according to package microwave directions using water or milk.

Swirl preserves with a spoon throughout warm oatmeal. Dollop with whipped topping, if desired. Serve warm.

Cookie Mix in a Jar III

Ingredients

1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup raisins
2 cups rolled oats
3/4 cup packed brown sugar
1/2 cup white sugar

Directions

Mix together flour, ground cinnamon, ground nutmeg, baking soda, and salt. Set aside.

Layer ingredients in the following order into a 1 quart, wide mouth canning jar: Flour mixture, raisins, rolled oats, brown sugar, and white sugar. It will be a tight fit, make sure you firmly pack down each layer before adding the next layer.

Attach a tag with the following instructions: Oatmeal Raisin Spice Cookies 1. Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper. 2. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly mix. 3. Mix in 3/4 cup butter or margarine, softened. Stir in one slightly beaten egg and 1 teaspoon of vanilla. Mix until completely blended. You will need to finish mixing with your hands. Shape into balls the size of walnuts. Place on a parchment lined cookie sheets 2 inches apart. 4. Bake for 11 to 13 minutes in preheated oven, or until edges are lightly browned. Cool 5 minutes on cookie sheet. Transfer cookies to wire racks to finish cooling.

Oatmeal Chocolate Chip Pancakes

Ingredients

3/4 cup rolled oats
3/4 cup pastry flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon sea salt
1/4 cup ground flax seeds
1/4 cup vegan carob chips
1 1/2 cups soy milk

Directions

Preheat a lightly oiled griddle over medium heat.

In a medium bowl, mix rolled oats, pastry flour, baking powder, baking soda, sea salt, flax seeds, and chocolate chips. Gradually blend in soy milk.

Pour batter about 1/4 cup at a time onto the prepared griddle. Cook 1 to 2 minutes, until bubbly. Flip, and continue cooking until lightly browned.

Chewy Oatmeal Cookies

Ingredients

3 cups butter or margarine,
softened
3 cups packed brown sugar
3 cups all-purpose flour
1 tablespoon baking soda
6 cups quick cooking oats
1/2 cup sugar

Directions

In a large mixing bowl, cream butter and brown sugar. Combine flour and baking soda; gradually add to creamed mixture. Transfer to a large bowl; knead in oats. Shape into 1-1/2-in. balls, then roll in sugar. Place 2 in. apart on ungreased baking sheets. Flatten with a glass. Bake at 350 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Sweet Oatcakes

Ingredients

1/2 cup rolled oats
1/3 cup water
3/4 cup milk
1/4 cup raisins
1/2 teaspoon ground cinnamon
1/2 cup honey

Directions

Combine water, milk, and raisins in a saucepan. Boil. Slowly stir in oats, honey (to taste), and cinnamon. Turn down heat and cook for about 10 minutes.

When oatmeal is a lot less sticky, pour into bowl. Spray cookie sheet with cooking spray. Take small handfuls of the oatmeal (this is very messy) and kneed into balls. Place on cookie sheet. Poke small holes in each ball and fill with honey. Close with extra oatmeal.

Place cookie sheet in oven and bake for about 10 - 15 minutes at 350 degrees F (175 degrees C).

Easy Oatmeal Cookies

Ingredients

- 1 cup raisins
- 1/2 cup hot water
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups quick cooking oats
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 cup packed brown sugar
- 1/2 cup chopped walnuts
- 2 eggs
- 3/4 cup vegetable oil
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Soak raisins in hot water and set aside.

In large bowl, sift flour with soda, salt and spices. Blend in rolled oats, sugar and nuts. In a separate bowl, beat eggs with fork and add oil, vanilla, and raisins and water mixture. Pour into dry ingredients, stirring until well mixed. Drop by teaspoonfuls about two inches apart onto ungreased cookie sheets.

Bake 10 to 13 minutes in the preheated oven, until the edges are golden.

Grandma Snyder's Oatmeal Cake

Ingredients

1 cup rolled oats
1 1/4 cups boiling water
1/2 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 1/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon vanilla extract

6 tablespoons melted butter
1 1/2 cups packed brown sugar
3/4 cup evaporated milk
1 1/2 cups flaked coconut
1 1/2 cups chopped walnuts
1 teaspoon vanilla extract

Directions

Pour water over oats, let stand.

Cream 1/2 cup butter or margarine and sugars. Add eggs and blend in a large mixing bowl. Sift the flour, baking soda, salt, cinnamon and nutmeg together. Add to sugars and egg mixture. Add vanilla and oats mixture, blend well.

Pour batter into a 9 x 13 inch pan.

Bake in a preheated 350 degrees F (175 degrees C) oven for 30-40 minutes.

To Make Icing: Mix together 6 tablespoons melted butter, 1 1/2 cups brown sugar, 3/4 cup evaporated milk, coconuts, nuts, and 1 teaspoon vanilla.

Pour this coconut concoction over the hot cake.

Put cake under broiler, and watch close so nuts don't burn, about 5-10 minutes. Serve hot or let cool. Enjoy.

St. Patrick's Day Zucchini-Oatmeal Cookies

Ingredients

1/2 cup butter
3/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups grated zucchini
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup quick cooking oats
1 cup granola
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream butter and sugar until fluffy. Stir in the egg and vanilla, mix well, then stir in the shredded zucchini. Sift together the flour, baking soda and cinnamon, stir into the zucchini mixture. Finally, stir in the oats, granola and chocolate chips.

Drop dough from a teaspoon onto an unprepared cookie sheet. Leave at least 2 inches between cookies. Bake for 10 to 12 minutes in the preheated oven. The cookies will stay soft and moist because of the zucchini.

Oatmeal Cookies

Ingredients

6 tablespoons margarine
1 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 1/2 cups rolled oats
1 (8 ounce) can crushed
pineapple, drained
1 cup raisins
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the margarine with the brown sugar and white sugar. Stir in the egg and vanilla. Sift together the flour, baking soda and cinnamon; add to the creamed mixture and stir until just combined. Finally, mix in the oats, raisins, pineapple and walnuts.

Drop dough by heaping teaspoonfuls onto the prepared cookie sheet. Cookies should be about 2 inches apart. Bake for 10 to 12 minutes in the preheated oven. Cool for a few minutes on the cookie sheet before removing to wire racks to cool completely.

Grandma Hasz's Christmas Cutouts

Ingredients

1 cup butter
1 1/2 cups sugar
2 eggs
1/4 teaspoon lemon extract
1/2 teaspoon vanilla extract
3 cups flour
1 teaspoon salt
1 teaspoon baking soda
2 cups oatmeal

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.

Cream together the butter and sugar in a large bowl. Blend in the eggs, lemon extract, and vanilla extract. Sift together the flour, salt, and baking soda in a separate bowl. Slowly add the flour mixture to the butter mixture, beating continually. Stir in the oatmeal.

Roll the dough out onto a lightly-floured surface to about 1/8-inch thickness. Cut dough into shapes using cookie cutters and arrange them on the prepared sheets.

Bake in the preheated oven until edges begin to brown, 10 to 12 minutes. Allow to cool on a cooling rack before frosting.

Oatmeal Cookie Mix In a Jar

Ingredients

- 6 cups rolled oats
- 4 cups all-purpose flour
- 3 cups packed brown sugar
- 2 teaspoons ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 1/2 teaspoons salt
- 1 pound shortening
- 2 cups raisins
- 1 1/2 cups shredded coconut
- 1 cup semisweet chocolate chips
- 1 cup chopped pecans

Directions

In a large bowl combine oats, flour, brown sugar, cinnamon, baking powder, baking soda and salt. With a pastry blender cut in shortening until crumbly. Stir in raisins, coconut, chocolate chips and pecans.

Refrigerate in an airtight container for up to 10 weeks.

Attach a tag that reads: Preheat the oven to 375 degrees F (190 degrees C). Grease a baking sheet, or line with parchment paper. Measure 4 cups of the mix into a large bowl. Whisk together 1 egg, 2 tablespoons milk and 2 teaspoons vanilla; stir into the mix. Roll into 1 1/2 inch balls and place on prepared baking sheet. Flatten with a fork dipped in sugar. Bake in preheated oven for 15 to 18 minutes, or until golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Country Oatmeal Cookie in a Jar

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
1 cup rolled oats
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup semisweet chocolate chips
1 cup chopped walnuts (optional)

Directions

Using a 1 quart or 1 liter jar, layer in the ingredients in the order given. Pack down the jar after each addition. Put the lid on, and cover with an 8 inch circle of fabric. Secure the fabric over the lid using a rubber band, then cover the rubber band by tying a nice piece of ribbon or raffia around the lid. Attach a tag to the ribbon with the following instructions:

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, cream together 3/4 cup of softened butter, with 2 eggs and 1 teaspoon of vanilla. Add the entire contents of the jar, and mix by hand until combined. Drop dough by heaping spoonfuls onto an unprepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven.

No Skill Fruit Tart

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
1 cup shortening
1/2 cup cold water
3 tablespoons sugar
2 tablespoons cornstarch
2 cups sliced fresh peaches
1 cup fresh blackberries

Directions

Preheat the oven to 450 degrees F (220 degrees C).

In a medium bowl, stir together the flour and salt. Cut in shortening by rubbing between your fingers until the mixture resembles oatmeal. Gradually stir in water until dough is just wet enough to hold together. Knead briefly, just so the dough holds together without crumbling. Place in the refrigerator while preparing the fruit.

In a medium bowl, stir together the sugar and cornstarch. Add the peaches and blackberries, and toss gently to coat. Set aside.

Roll out the crust dough into a rough circle about the size of a dinner plate, and place on a flat baking sheet. Pile the fruit into a level mound in the center of the dough, leaving 1 to 2 inches of exposed dough around the edge. Throw out any juices that may have accumulated in the fruit bowl. Fold the dough up over the fruit - the edges should cover some of the fruit and berries, but not reach the center of the tart.

Bake for 25 to 30 minutes in the preheated oven, until the fruit is bubbly and the crust is golden brown. Let cool completely before cutting into wedges and serving.

Cookie Mix in a Jar II

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 1/4 cups rolled oats
1 (1.55 ounce) bar milk chocolate
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup chopped walnuts
1/2 cup semisweet chocolate chips

Directions

(Use a funnel that has a 2-inch opening, to layer nicely in jar.) With wire whisk, mix flour, baking powder, and baking soda. Pour into jar, pack down level with heavy object.

Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar.

Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with mini or regular chocolate chips until even with the top (no more than 1/2 cup).

RECIPE TO ATTACH TO JAR: Preheat oven to 375 degrees F (190 degrees C). Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Stir in chocolate chips and nuts. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min. **INGREDIENTS:** flour, oatmeal, brown and white sugars, soda, baking powder, grated chocolate, chocolate chips, nuts.

Mock Macaroons

Ingredients

2 cups rolled oats
1 cup packed brown sugar
1/2 cup vegetable oil
1 egg
1/2 teaspoon salt
1/2 teaspoon almond extract

Directions

Combine oatmeal, brown sugar and oil in a bowl. Stir to mix well. Cover and let stand at least 5 hours, or overnight.

Pre-heat oven to 350 degrees F (175 degrees C). Grease cookie sheets - use non-stick if possible.

Add the egg, salt and almond extract to oatmeal and stir well until blended.

Drop by rounded teaspoonfuls about 1-1/2 inches apart on greased cookie sheets. Bake 7 or 8 minutes or until edges are browned and center is golden. Remove from cookie sheet and cool on racks.

Rancheros

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup shortening
1 1/4 cups packed brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup shredded coconut
2 cups quick cooking oats
1 cup semisweet chocolate chips
3/4 cup chopped peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift together flour, salt, baking soda and baking powder and set aside.

Cream together shortening, brown sugar and white sugar until light and fluffy. Beat in eggs, vanilla and coconut.

Add sifted ingredients and mix well. Stir in oatmeal, chocolate chips and nuts. Mix thoroughly.

Drop by teaspoonful onto ungreased baking sheets. Bake for 8--12 minutes until golden brown.

Chocolate Chip Cake Mix Cookies

Ingredients

1 (18.25 ounce) package
chocolate chip cake mix with
pudding
2 eggs
1/2 cup vegetable oil
1/2 cup raisins
1/2 cup rolled oats
1 cup mini semi-sweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cake mix, eggs, oil, raisins, oatmeal and chocolate chips. Stir well.

Drop by teaspoonful onto a greased cookie sheet (Baking stones yield best results). Bake for about 8-10 minutes.

Remove from oven and let cool for 1 minute before removing from cookie sheet. NOTE: For even more chocolate, put a large chocolate kiss in the center of each cookie 1 minute before removing from oven.

Oatmeal Carmelitas

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking soda
1 cup quick cooking oats
3/4 cup packed brown sugar
3/4 cup melted butter
1/4 teaspoon salt
6 ounces semisweet chocolate chips
1/2 cup chopped walnuts
3/4 cup caramel ice cream topping
3 tablespoons all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x9 inch square pan.

Combine the 1 cup flour, baking soda, oats, brown sugar, salt and melted butter. Mix to combine, mixture will be very crumbly. Press half of the mixture into the bottom of the prepared pan.

Bake at 350 degrees F (175 degrees C) for 10 minutes.

Let cool slightly then sprinkle over the crust the chocolate chips and chopped nuts. Mix the caramel ice cream topping with the 3 tablespoons of flour and drizzle over the chocolate chips. Top with the remaining oatmeal mixture. You will need to break it into small pieces to cover.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Let bars cool before cutting.

Oatmeal Chocolate Chip Bars

Ingredients

1 cup shortening
1 1/2 cups packed brown sugar
2 eggs
2 tablespoons molasses
2 teaspoons vanilla extract
3 cups quick-cooking oats
1 cup all-purpose flour
1 teaspoon baking soda
3/4 teaspoon salt
2 cups semisweet chocolate chips
3/4 cup chopped pecans

Directions

In a large mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in molasses and vanilla. Combine the oats, flour, baking soda and salt; gradually add to the creamed mixture. Stir in chocolate chips and pecans.

Spread in a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 28-32 minutes or until golden brown and edges pull away from sides of pan. Cool on a wire rack. Cut into bars.

Oatmeal Cookie Mix

Ingredients

3 cups all-purpose flour
2 1/2 cups sugar
2 teaspoons salt
1 teaspoon baking soda
1 teaspoon baking powder
1 cup shortening
3 cups quick-cooking oats
ADDITIONAL INGREDIENTS:
1 egg
1 tablespoon milk
1 teaspoon vanilla extract
1/2 cup semisweet chocolate
chips
1/2 cup chopped pecans

Directions

Combine the first five ingredients; cut in shortening until crumbly. Add oats and mix well. Store in an airtight container in a cool dry place for up to 6 months.

Prize Winning Oatmeal Drop Cookies

Ingredients

2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/8 teaspoon ground nutmeg
2 cups rolled oats
1/2 cup packed brown sugar
1/2 cup white sugar
1 cup shortening
2 eggs
1/3 cup milk
1 teaspoon vanilla extract
1 cup chopped walnuts

Directions

Sift together the flour, baking soda, salt, cinnamon, and nutmeg.

Add oatmeal, brown sugar, white sugar, shortening, eggs, milk, and vanilla. Mix together. Stir in 1 cup of chopped walnuts.

Drop by teaspoonful onto greased cookie sheets. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

Delicious Raspberry Oatmeal Cookie Bars

Ingredients

1/2 cup packed light brown sugar
1 cup all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1 cup rolled oats
1/2 cup butter, softened
3/4 cup seedless raspberry jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8 inch square pan, and line with greased foil.

Combine brown sugar, flour, baking soda, salt, and rolled oats. Rub in the butter using your hands or a pastry blender to form a crumbly mixture. Press 2 cups of the mixture into the bottom of the prepared pan. Spread the jam to within 1/4 inch of the edge. Sprinkle the remaining crumb mixture over the top, and lightly press it into the jam.

Bake for 35 to 40 minutes in preheated oven, or until lightly browned. Allow to cool before cutting into bars.

Oatmeal Jam Squares

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1 3/4 cups all-purpose flour
2 cups rolled oats
3/4 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 cup chopped walnuts
3/4 cup fruit preserves, any flavor

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, cream together the butter and brown sugar until smooth. Combine the flour, oats, baking soda and cinnamon; stir into the creamed mixture. Mix in the walnuts. Set aside 2 cups of the mixture. Press remaining mixture evenly into the bottom of the prepared pan. Spread preserves over the base and crumble the reserved oat mixture over the top.

Bake in the preheated oven for 25 to 30 minutes until golden. Cool before cutting into squares.

Oatmeal Crispies II

Ingredients

1/2 cup unsalted butter
1 cup rolled oats
3 tablespoons self-rising flour
1/2 cup white sugar
1 egg, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (180 degrees C). Line cookie sheets with parchment paper.

Melt butter over low heat. Pour into bowl and stir in the rest of the ingredients. Mix well.

Drop on one inch apart by the teaspoonful onto parchment paper. Bake 10 to 12 minutes until light golden brown. Let cool on rack.

Old Fashion Oatmeal Cookies II

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
2 cups quick cooking oats
1/2 cup packed brown sugar
1/2 cup white sugar
1 cup shortening
2 eggs
1/2 cup milk
1 teaspoon vanilla extract
1 cup raisins
3/4 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (or 190 degrees C). Grease cookie sheets.

Put all ingredients except raisins (or chips) and walnuts in food processor. Mix well.

Put in bowl and add raisins and walnuts, stir.

Drop by teaspoons onto greased cookie sheets. Bake for 12-15 minutes. NOTE: Can use parchment paper instead of grease on cookie sheet.

Smokey Chipotle Meatloaf

Ingredients

2 eggs
1/3 cup hickory flavored barbeque sauce
2 cloves garlic, minced, or to taste
2 chipotle chilies in adobo sauce, minced, or to taste
2 tablespoons adobo sauce from chipotle peppers
1 teaspoon kosher salt
1 teaspoon coarse ground black pepper
1/2 teaspoon celery salt
1/2 teaspoon ground cumin
1 tablespoon Worcestershire sauce
1 onion, chopped
1/2 cup dry oatmeal
2 pounds lean ground beef
2 tablespoons hickory flavored barbeque sauce

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spray a 9x5-inch loaf pan with cooking spray.

Beat the eggs in a large mixing bowl until smooth, then whisk in 1/3 cup barbeque sauce, garlic, chipotle chiles, adobo sauce, kosher salt, black pepper, celery salt, cumin, and Worcestershire sauce until evenly smooth. Mix in the onion, oatmeal, and ground beef with your hands until evenly blended. Pack the mixture into the prepared pan. Brush the top of the meatloaf with 2 more tablespoons of barbeque sauce.

Bake in the preheated oven until no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).

Becky's Oatmeal Carmelitas

Ingredients

1 (14 ounce) package individually wrapped caramels, unwrapped
1/2 cup evaporated milk
2 cups all-purpose flour
2 cups quick cooking oats
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, melted
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a saucepan over medium heat, melt the caramels with the evaporated milk, stirring frequently until smooth. Set aside.

In a medium bowl, stir together the flour, oats, brown sugar, baking soda, and salt. Stir in the melted butter. Press half of the mixture into the bottom of the prepared pan.

Bake for 10 minutes in the preheated oven. Remove from the oven, and sprinkle the crust with chocolate chips and walnuts. Drizzle the caramel mixture over all. Crumble the remaining oat mixture evenly over the top, and pat down lightly.

Bake for an additional 15 to 20 minutes, or until the top is golden. Cool before cutting into bars.

Beth's Spicy Oatmeal Raisin Cookies

Ingredients

1/2 cup butter, softened
1/2 cup butter flavored shortening
1 cup packed light brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
3 cups rolled oats
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, butter flavored shortening, brown sugar, white sugar, eggs, and vanilla until smooth. Combine the flour, baking soda, cinnamon, cloves, and salt; stir into the sugar mixture. Stir in the oats and raisins. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake 10 to 12 minutes until light and golden. Do not overbake. Let them cool for 2 minutes before removing from cookie sheets to cool completely. Store in airtight container. Make sure you get some, because they don't last long!

Oatmeal Chocolate Chip Cake

Ingredients

1 3/4 cups boiling water
1 cup uncooked oatmeal
1 cup packed brown sugar
1 cup sugar
1/2 cup butter or margarine,
softened
3 eggs
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking cocoa
1/4 teaspoon salt
1 (12 ounce) package chocolate
chips, divided
3/4 cup chopped walnuts

Directions

In a mixing bowl, pour water over oatmeal. Allow to stand 10 minutes. Add sugars and butter, stirring until the butter melts. Add eggs, one at a time, mixing well after each addition. Sift flour, soda, cocoa and salt together. Add to batter. Mix well. Stir in half the chocolate chips. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle top of cake with walnuts and remaining chips. Bake at 350 degrees F for about 40 minutes.

Oatmeal Cake III

Ingredients

1 1/4 cups boiling water
1 cup quick-cooking oats
1/2 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 1/2 teaspoons salt
1 1/3 cups all-purpose flour

1/2 cup butter
1 cup packed brown sugar
4 tablespoons evaporated milk
1 cup flaked coconut
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Pour boiling water over oats. Set aside.

Sift together flour, salt, soda and cinnamon. Set aside.

Cream 1/2 cup butter, sugar, 1 cup brown sugar and eggs until fluffy. Add flour mixture and mix in. Add softened oats. Pour batter into a 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Remove cake from oven. Set oven temperature to broil.

In a saucepan, combine milk, 1/2 cup butter and 1 cup brown sugar.

Heat until melted, then add coconut and chopped nuts. Spread on warm cake.

Place cake under broiler for 2 to 3 minutes.

Oatmeal Cherry Walnut Cookies

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
3/4 cup butter flavored shortening
2 eggs
2 tablespoons milk
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 cup all-purpose flour
3 cups quick cooking oats
1 cup chopped walnuts
1 cup dried cherries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixer bowl, combine the white sugar, brown sugar and shortening. Beat until smooth and creamy. Add the eggs one at a time mixing well after each one. Beat mixture until well combined.

Mix in the milk, baking soda, baking powder, salt, cinnamon and vanilla to the egg mixture. Beat for one minute. Add the flour and mix until incorporated. Add the walnuts and mix again. Add the oats one cup at a time, mixing well after each addition. Stir in the dried tart cherries and mix just until they are distributed evenly.

Drop heaping tablespoonfuls of batter about 2 inches apart on ungreased cookie sheets. Do not shape them, they will spread evenly during the baking process. Bake at 350 degrees F (175 degrees C) for 12 to 13 minutes. The tops of the cookies should just turn a light golden brown. Remove the cookies from the oven and let sit on the sheets for about 5 minutes before moving the cookies to cooling racks. Let cookies cool to room temperature than place in airtight containers for storage.

Smucker's® Oatmeal Carmelitas

Ingredients

CRUST:

2 cups Pillsbury BEST® All Purpose Flour
2 cups quick-cooking rolled oats
1 1/2 cups firmly packed light brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 1/4 cups butter or margarine, softened

FILLING:

1 jar Smucker's® Caramel Spoonable Ice Cream Topping
3 tablespoons Pillsbury BEST® All Purpose Flour
1 (6 ounce) package semi-sweet chocolate chips
1/2 cup chopped nuts

Directions

Heat oven to 350 degrees F. Grease 13x9-inch pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine all crust ingredients; mix at low speed until crumbly. Reserve half of crumb mixture (about 3 cups) for topping. Press remaining crumb mixture in bottom of greased pan. Bake at 350 degrees F for 10 minutes.

Meanwhile, in small bowl, combine caramel topping and 3 tablespoons flour; blend well.

Remove partially baked crust from oven. Sprinkle with chocolate chips and nuts. Drizzle evenly with caramel mixture. Sprinkle with reserved crumb mixture.

Return to oven; bake an additional 18 to 22 minutes or until golden brown. Cool 1 hour or until completely cooled. Refrigerate 1 to 2 hours or until filling is set. Cut into bars.

Brown Sugar Instant Oatmeal Muffins

Ingredients

Streusel Topping:

3 tablespoons all-purpose flour
3 tablespoons brown sugar
1/4 teaspoon ground cinnamon
2 tablespoons butter

Muffins:

1 3/4 cups all-purpose flour
1/3 cup white sugar
2 teaspoons baking powder
1/4 teaspoon salt
2 packets instant maple and brown sugar oatmeal
1 egg, beaten
1 cup milk
1/4 cup vegetable oil

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease 12 muffin cups.

Combine 3 tablespoons flour, brown sugar, and cinnamon in a small bowl. Use a pastry blender or two knives to cut in the butter until the mixture resembles coarse crumbs. Reserve.

Combine 1 3/4 cup flour, white sugar, baking powder, salt, and the instant oatmeal in a large bowl. Make a well in the center of the flour mixture; pour in the egg, milk, and oil. Stir just until moistened. Spoon batter into prepared muffin cups, filling each 2/3 full. Evenly sprinkle streusel topping over muffins.

Bake in preheated oven until toothpick inserted in center of muffin comes out clean, about 15 minutes. Cool on wire rack for 5 minutes before serving.

Cranberry Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 cups quick-cooking oats
1 cup raisins
1 cup coarsely chopped fresh or frozen cranberries
1 tablespoon grated orange peel
1 (12 ounce) package vanilla chips

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder, salt and baking soda; add to the creamed mixture. Stir in oats, raisins, cranberries and orange peel. Stir in vanilla chips.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until the edges are lightly browned. Cool on wire racks.

Absolutely Excellent Oatmeal Cookies

Ingredients

1 cup shortening
2 cups brown sugar
3 eggs
1 cup sour milk
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 cups rolled oats
1 cup chopped walnuts
1 cup raisins
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla and sour milk. Combine the flour, baking powder, baking soda, salt and cinnamon, gradually stir into the creamed mixture. Finally, stir in the rolled oats, and your choice of additions. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Oatmeal Soup

Ingredients

1 cup minced celery
4 1/2 cups milk
1 teaspoon salt
1 1/2 cups rolled oats

Directions

In a medium saucepan, bring milk to a boil. Add celery and salt; boil for 1 minute. Stir in oats, simmer for at least 5 minutes, or until thick. Serve hot.

Oatmeal Raisin Cookies

Ingredients

1 cup shortening
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
3 cups old-fashioned oats
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup chopped walnuts
1/2 cup golden raisins

Directions

In a large mixing bowl, cream shortening and sugars. Beat in eggs and vanilla. Combine the oats, flour, baking soda and salt; gradually add to creamed mixture. Stir in walnuts and raisins.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Monster Cookies V

Ingredients

9 cups rolled oats
4 teaspoons baking soda
1 1/2 cups semisweet chocolate chips
1 cup candy-coated milk chocolate pieces
1 cup peanuts
2 cups white sugar
2 1/2 cups packed brown sugar
1 cup butter
1 teaspoon vanilla extract
6 eggs
2 1/2 cups peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together oatmeal, baking soda, chocolate chips, M & M's , and peanuts. Set aside.

In a separate bowl, mix together white sugar, brown sugar, butter or margarine, vanilla, eggs and peanut butter.

Combine the two mixes. Wet your hands. Roll into 1 inch balls.

Bake on a greased cookie sheet for 10 to 12 minutes.

Oatmeal Peanut Butter and Chocolate Chip

Ingredients

3/4 cup butter
1/2 cup white sugar
1 cup packed brown sugar
2 eggs
1/3 cup peanut butter
1/4 cup water
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
2 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the eggs one at a time, then stir in the peanut butter, water and vanilla. Combine the flour and baking soda, stir into the creamed mixture. Finally, stir in the rolled oats and chocolate chips. Drop by teaspoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until the cookies are lightly toasted on the edges. Remove from the baking sheet to cool on wire racks.

Minnesota Mail Carrier Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
1 teaspoon baking soda
2 tablespoons warm water
3 eggs
1 cup flaked coconut
1 cup rolled oats
1 cup chopped dates
1/2 cup chopped walnuts
2 1/2 cups all-purpose flour

Directions

Preheat the oven to 400 degrees F (205 degrees C).

Dissolve the baking soda in the warm water. Cream the shortening with the brown sugar until light. Stir in the eggs, baking soda mixture, coconut, oatmeal, dates or raisins, nuts and flour. Mix until combined. Drop by teaspoonfuls onto baking sheets.

Bake at 400 degrees F (205 degrees C) for 8 to 10 minutes.

Oatmeal Banana Cinnamon Bread

Ingredients

1/2 cup water
3/4 cup mashed banana
2 tablespoons vegetable oil
1 teaspoon butter flavored extract
1 teaspoon vanilla extract
1/2 teaspoon orange extract
1 cup rolled oats
1 teaspoon salt
1 tablespoon white sugar
1 teaspoon grated orange zest
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select light setting; press Start.

Apple-Cran-Cherry Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground cardamom
1 1/2 teaspoons baking soda
2 cups packed dark brown sugar
2 cups applesauce
2 cups all-purpose flour
6 cups rolled oats
1 1/2 cups dried cherries
1 1/2 cups dried cranberries

Directions

Cream butter or margarine, cinnamon, cardamom, baking soda, and brown sugar. Mix in applesauce. Gradually blend in flour, and then oats. Stir in dried. Let dough sit for one hour.

Drop by teaspoonful onto ungreased baking sheet.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until edges are slightly browned. Cool on wire rack.

Basic Oatmeal Bars

Ingredients

1 1/2 cups quick cooking oats
2 cups Basic Cookie Mix
1 egg
3/4 cup butter
1/4 cup cold water
1 teaspoon vanilla extract
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (180 degrees C).

Stir oats into Basic Cookie Mix. Lightly beat egg and add to mixture. Melt butter or margarine over low heat and stir in. Add cold water, vanilla and almond extract. Mix well.

Spoon into a greased 13 x 9 inch pan. Bake for about 30 to 35 minutes until top is golden. Cool and cut into bars.

Iowa City Oatmeal Cookies

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1/2 cup whole wheat flour
1 teaspoon baking soda
2 cups rolled oats
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts
1/2 cup wheat and barley nugget cereal (e.g. Grape-Nuts[®])

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the butter, brown sugar, and white sugar. Beat in the egg, and vanilla. Sift together the flour, whole wheat flour, and baking soda; stir into the creamed mixture. Then stir in the oatmeal, chocolate chips, walnuts, and cereal. Drop by heaping teaspoonfuls onto the prepared cookie sheets. Bake for 10 minutes in the preheated oven. Cool on wire racks.

Dishpan Chocolate Chip Cookies

Ingredients

2 cups butter
2 cups white sugar
2 cups packed dark brown sugar
4 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
5 cups rolled oats
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons baking soda
5 cups semisweet chocolate chips
8 ounces finely grated chocolate bar
3 cups chopped walnuts
1 cup golden raisins
1 cup raisins
1 1/2 cups flaked coconut

Directions

First find a plastic dishpan (this keeps you from burning up your mixer). Blend oatmeal in blender until a fine powder.

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chips, candy, nuts, raisins, and coconut.

Roll into balls and place 2 inches apart on cookie sheet. Bake for 6 minutes at 375 degrees F (190 degrees C). Makes 6 dozen.

Oatmeal Crispies I

Ingredients

2/3 cup shortening
1/3 cup butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
3 cups quick cooking oats
1 cup chopped walnuts

Directions

Cream together shortening, margarine, and sugars.

Beat in eggs and vanilla.

Mix in flour, salt, and baking soda. Add oats and walnuts. Mix well.

Shape into long rolls and roll in wax paper. Chill until firm.

Preheat oven to 350 degrees F (180 degrees C).

Slice 1/4 inch slices and place on ungreased cookie sheet. Press with fork dipped in milk.

Bake for 10 minutes.

Banana Oatmeal Cookie

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
3/4 cup shortening
1 cup white sugar
1 egg
1 cup mashed bananas
1 3/4 cups quick cooking oats
1/2 cup chopped nuts

Directions

Preheat oven to 400 degrees F (200 degrees C).

Sift together the flour, baking soda, salt, nutmeg and cinnamon.

Cream together the shortening and sugar; beat until light and fluffy. Add egg, banana, oatmeal and nuts. Mix well.

Add dry ingredients, mix well and drop by the teaspoon on ungreased cookie sheet.

Bake at 400 degrees F (200 degrees C) for 15 minutes or until edges turn lightly brown. Cool on wire rack. Store in a closed container.

Banana Oatmeal Cookies

Ingredients

- 1 cup sugar
- 1 cup butter flavored shortening
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 3 medium bananas, mashed
- 2 cups quick-cooking oats
- 1 cup semisweet chocolate chips

Directions

In a large bowl, cream sugar, shortening, eggs and vanilla. Combine flour, baking soda, cloves and cinnamon; add to creamed mixture. Stir in bananas, oats and chocolate chips. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes. Immediately remove cookies to wire racks to cool.

Cookie Dough Hummus

Ingredients

- 1 cup hot water
- 1 tablespoon raisins
- 1 pinch ground cinnamon
- 1/4 cup unsweetened applesauce
- 1 1/2 tablespoons peanut butter
- 1 teaspoon vanilla extract
- 1 teaspoon maple syrup
- 1/2 teaspoon canola oil
- 1 teaspoon ground cinnamon
- 1 tablespoon ground flax seed
- 1 (15 ounce) can garbanzo beans, drained
- 1 tablespoon instant oatmeal
- 1 tablespoon shredded coconut

Directions

Pour the hot water over the raisins and cinnamon. Let stand for 10 minutes, then drain, and set aside.

Place the applesauce, peanut butter, vanilla extract, maple syrup, canola oil, and ground flax seed in the bowl of a food processor; process until smooth. With the motor running, slowly add the garbanzo beans, drained raisins, instant oatmeal, and coconut. Process until the mixture is smooth or to your desired consistency.

Brown Sugar Cookies II

Ingredients

2/3 cup shortening
2/3 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Mix shortening, butter or margarine, sugars, eggs and vanilla thoroughly. Stir in all purpose or unbleached flour, baking soda and salt.

Turn dough onto lightly floured board. Shape dough into ball with lightly floured hands, pressing to make dough compact. Cut dough in half.

Shape each half into a roll 2 inches in diameter and about 8 inches long by gently rolling dough back and forth on floured board. Roll dough onto plastic wrap: wrap and twist ends tightly. Dough can be refrigerated up to 1 month or frozen up to 3 months.

Preheat oven to 375 degrees F (190 degrees C).

Cut roll into 1/4-inch slices. (It is not necessary to thaw frozen dough before slicing.) Place slices about 2 inches apart on ungreased baking sheet. Bake 9 to 11 minutes. Immediately remove cookies from baking sheet onto wire rack.

CHOCOLATE CHIP: Add 1 cup mini semisweet chocolate chips and 1 cup chopped nuts with the flour. OATMEAL-COCONUT: Reduce flour to 2 3/4 cups. Add 1 cup flaked coconut and 1 cup quick-cooking oats with the flour. PEANUT BUTTER: Add 1 cup creamy or chunky peanut butter with the shortening. CHOCOLATE-NUT: Add 1 cup chopped nuts and 1/2 cup cocoa with the flour. FRUIT SLICES: Add 1 cup whole candied cherries, 1/2 cup chopped nuts and 1/2 cup cut-up mixed candied fruit with the flour.

Granny's Oatmeal Bread

Ingredients

2 cups rolled oats
2 cups boiling water
1 cup scalded whole milk
1 tablespoon canola oil
2/3 cup molasses
1/3 cup white sugar
1 tablespoon active dry yeast
6 cups all-purpose flour
1 tablespoon salt

Directions

In a large bowl pour the boiling water over the rolled oats. Add the scalded milk and stir. Pour in the oil and molasses. Stir well.

In a separate bowl mix the sugar with the yeast and 1 cup of the flour. When the oatmeal mixture has cooled to lukewarm add the yeast-flour mixture. Stir in the salt and remaining 5 cups of flour. Knead dough for 6 to 8 minutes. Place the dough in a covered greased bowl and let rise until doubled, about 1 1/2 hours.

Punch the dough down. Knead for 2 minutes. Divide dough into two pieces and place into greased 9x5x3 inch loaf pans. Cover pans and let rise until almost doubled in size.

Bake in a preheated 350 degree F (175 degrees C) oven for 1 hour, or until nicely browned. Let the loaves cool on a rack. Remove loaves from pan; wrap well and store in a cool spot.

Yummy Chocolate Chip Oatmeal Cookies

Ingredients

2 cups butter
2 eggs
1 teaspoon vanilla extract
2 cups brown sugar
1 cup confectioners' sugar
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon ground cinnamon
3 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, beat butter, eggs, and vanilla until well blended. Beat in the brown sugar and confectioners' sugar. Combine the flour, baking soda, salt and cinnamon, stir into the sugar mixture. Finally, stir in the oats and chocolate chips. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Dad's Oatmeal Cookies

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 2 teaspoons ground allspice
- 2 teaspoons ground cloves
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 3 cups quick cooking oats

Directions

Cream first three ingredients until fluffy, add eggs and vanilla. Mix all dry ingredients into butter mixture. Stir in oats. Let dough stand at room temperature for 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Drop dough by tablespoonfuls onto lightly greased cookie sheets. Flatten cookies slightly and bake for 10 minutes. Do not overbake.

Take cookies from the oven when still puffy and edges are just beginning to brown. Let cookies cool a minute or two on cookie sheets before removing. Cool completely on racks. They are fragile and difficult to remove from the cookie sheets when they are still warm, so work gently.

Oatmeal Craisin Cookies

Ingredients

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups quick cooking oats
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup raisins
- 1 cup dried cranberries

Directions

Beat butter, sugars, eggs and vanilla for 5 minutes. In another bowl, combine oats, flour, baking soda, baking powder, and salt. Add to butter mixture 1 cup at a time.

Mix in raisins and craisins.

Drop by spoonfuls onto greased cookie sheets and bake for 12-14 minutes at 350 degrees F (175 degrees C). These freeze very well. Enjoy!!

Fabulous Oatmeal-Bran Cake

Ingredients

1 1/2 cups boiling water
1/2 cup rolled oats
1/2 cup whole bran cereal
1 cup white sugar
1 cup packed light brown sugar
1/2 cup shortening
2 eggs
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/2 cups all-purpose flour

Directions

Pour boiling water over oats and bran cereal, and let stand 10 minutes.

Combine the remaining ingredients, and add oat mixture to them. Pour into two 8 or 9 inch pans.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. To make muffins bake about 15 minutes, or until toothpick comes out clean.

Granola Energy Bars

Ingredients

3 1/2 cups old fashioned or quick cooking oats
3/4 cup raisins
2/3 cup sunflower seeds
1/2 cup toasted sesame seeds (such as Sun Luck®)
1/2 cup wheat germ
1/2 cup oat bran
3 tablespoons flax seeds
1 tablespoon ground cinnamon
1 teaspoon salt

1 1/2 cups creamy peanut butter
1 cup honey
1/4 cup melted butter
8 ounces semisweet chocolate chips, melted

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a 9x13 inch pan with aluminum foil.

Combine the oatmeal, raisins, sunflower seeds, wheat germ, oat bran, flax seeds, cinnamon, and salt in the bowl of a mixer. Mix in peanut butter, honey, and melted butter. Press mixture evenly into prepared pan.

Bake in the preheated oven for 15 minutes. Spread the melted chocolate chips over top; refrigerate until hard, about 30 minutes. Cut into bars.

Ocean Spray® Oatmeal Cranberry White

Ingredients

2/3 cup butter or margarine,
softened
2/3 cup brown sugar
2 large eggs
1 1/2 cups old-fashioned oats
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 (6 ounce) package Ocean
Spray® Craisins® Original Dried
Cranberries
2/3 cup white chocolate chunks or
chips

Directions

Preheat oven to 375 degrees F.

Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

Aaron's Chocolate Chunk Oatmeal Cookies

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
2/3 cup rolled oats
1/2 cup vegetable oil
1/2 cup sour cream
1/4 cup water
2 teaspoons vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a large bowl, stir together cake mix, instant pudding, and rolled oats. Add oil, sour cream, water, and vanilla; mix until smooth and well blended. Stir in chocolate chips. Roll dough into 1 1/2 inch balls, and place 2 inches apart on the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Cottage Cheese Loaf II

Ingredients

1 (16 ounce) container cottage cheese
1 cup rolled oats
4 ounces saltine crackers, crushed
1 (4 ounce) package buttery round crackers, crushed
4 eggs
1 tablespoon dried sage
1 tablespoon dried oregano
1 tablespoon garlic powder
1 (10.75 ounce) can cream of mushroom soup
3/4 cup milk
1 cup sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, combine cottage cheese, oatmeal, salted crackers, buttery round crackers, eggs, sage, oregano, garlic powder, mushroom soup, milk, and mushrooms. Mix well and spoon into the prepared baking dish.

Bake at 350 degrees F (175 degrees C) for 30 minutes, covered.

Oatmeal Cocoa Macaroons

Ingredients

1/2 cup shortening
1/2 cup milk
2 cups white sugar
1/2 cup flaked coconut
3 cups rolled oats
1/2 cup unsweetened cocoa powder

Directions

In a saucepan over medium heat combine the shortening, milk and white sugar. Stirring constantly bring mixture to a boil and continue to boil and stir for 2 minutes. Remove from heat and add cocoa, coconut and oatmeal. Stir mixture well.

Drop teaspoon sized drops onto a wax paper lined cookie sheet. Place cookies in the refrigerator to set then into an airtight container to store.