

Sourdough Oatmeal Cookies

Ingredients:

- 1/2 C butter
- 1/2 C sugar
- 1 C brown sugar
- 1 egg
- 2/3 C oil
- 1/2 C sourdough starter
- 1 T milk
- 1 T vanilla (real)
- 1 t baking soda
- 1 t baking powder
- 1 t salt
- 2 1/2 C flour
- 2 C old fashioned oatmeal

Instructions:

1. Cream butter and sugars until well mixed.
2. Add the egg, oil, starter, milk, and vanilla, beat well.
3. Add the baking soda, baking powder, and salt, mix thoroughly.
4. Mix the flour and then the rolled oats.
5. Spoon by well rounded tablespoon onto an ungreased cookie sheet.
6. Bake at 350° for 12-16 minutes, depending on size.

Optional additions:

- Chocolate chip: add 1 C chocolate chips after the rolled oats.
- Double chocolate: add 1/4 C cocoa with the sugars and then 1 C chocolate chips or chunks after the oats.
- Raisin: add 1 C raisins after the rolled oats
- Cinnamon raisin: add 1 t cinnamon with the sugars and then 1 C raisins after the oats.
- Note: You can also use other dried fruit. I like dried cherries.

Yield: 36 cookies