

Fruit Oatmeal Cookies

1/2 cup flour
1/2 tsp. salt
1/2 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. mace
1 cup flour
1/2 cup walnuts chopped
1/2 cup citron sliced
1/2 cup raisins chopped
1/2 cup butter
1 cup sugar
1 3/4 cups oatmeal
5 tbsp. buttermilk
1 egg well beaten

Sift together the 1/2 cup flour, salt, soda and spices. Mix together the one cup flour, walnuts, citron and raisins. Cream the butter and sugar together. Add the egg, buttermilk and one-half cup of flour and mix well. Add the oatmeal and mix well. Then add the fruit and blend in as lightly and quickly as possible. Drop into small cakes and bake at 450° F. until light brown. Reduce the temperature to 350° F. and finish baking.



Life is unsure, always eat your dessert first.

--- Anonymous

