



ORANGE OATMEAL COOKIES

- 2 Cups Sifted Flour
- 1 Teaspoon Baking Soda
- 3/4 Teaspoon Salt
- 1/2 Teaspoon Cinnamon
- 1/8 Teaspoon Allspice
- 1 Cup Shortening
- 1/2 Cup Granulated Sugar
- 1/2 Cup Packed Brown Sugar
- 2 Eggs
- 2 Cups Rolled Oats
- 1/3 Cup Orange Juice
- 1 Cup Raisins
- 1/2 Cup Chopped Nuts
- 2 Teaspoons Grated Orange Rind

DIRECTIONS

1. Sift flour with baking soda, salt and spices three times.
2. Cream shortening until smooth and soft.
3. Add both sugars gradually and beat well.
4. Add eggs one at a time and beat until very light.
5. Stir in oats.
6. Add flour mixture and orange juice alternately in several portions.
7. Stir in raisins, nuts and rind.
8. Drop by teaspoons onto greased baking sheets.
9. Bake in a 350 degree oven for 10 to 12 minutes.