

Lively Family's Awesome Oatmeal Chocolate Chip Cookies

1. Put some water on to boil. Preheat the oven to 350°.
2. Mix the following ingredients together and beat until light and fluffy.
 - 1 cup Margarine or Butter
 - $\frac{3}{4}$ cup packed Brown Sugar
 - $\frac{1}{4}$ cup White Sugar
 - 1 tsp. Vanilla
3. Slowly add $1\frac{1}{2}$ cup Flour and $\frac{1}{2}$ tsp. Salt
4. Dissolve 1 tsp. Baking Soda in $\frac{1}{3}$ cup of boiling water and blend into the dry mixture.
5. Stir in the following:
 - 2 cups Rolled Oats
 - 1 cup Semi-sweet Chocolate Chips
6. Bake at 350° for 10-12 minutes. Makes about 24 cookies.

Sue's Sensational Sugar Cookies

1. Preheat oven to 375°.
2. Cream together $\frac{1}{2}$ cup Shortening or Butter and 1 cup Sugar.
3. Add 1 well-beaten Egg, 2 Tbsp. Milk, and $\frac{1}{2}$ tsp. Of vanilla or almond flavouring.
4. Beat mixture until it's light and fluffy!
5. In a separate bowl, blend 1 $\frac{3}{4}$ cup Flour, 2 tsp. Baking Power, $\frac{1}{2}$ tsp. Salt
6. Add the dry ingredients to the creamed mixture and blend well.
7. Let the dough chill in the refrigerator for 10-15 minutes.
8. Roll out the dough onto a lightly floured cutting board. Aim to get it about 1 cm thick.
9. Using a cookie cutter of your choice, cut out cookies and bake them for 6 to 8 minutes until the edges of the cookies are golden brown.
10. Makes about 25-30 cookies.