

*Long's Maple Syrup*

100% Pure Canadian

## MAPLE OATMEAL COOKIES

### INGREDIENTS

- 1 ½ cups (375 ml) sugar
- ½ cup (125 ml) shortening
- 2 eggs
- ⅓ cup (75 ml) pure maple syrup
- 1 ¾ cups (425 ml) all-purpose flour
- 1 tsp (5 ml) baking soda
- 1 tsp (5 ml) salt
- 2 cups (500 ml) quick cooking or regular oats
- 1 cup (250 ml) raisins
- ½ cup (125 ml) chopped nuts

### INSTRUCTIONS

1. Heat oven to 375°F
2. Mix sugar, shortening, eggs and maple syrup.
3. Stir in remaining ingredients, mix well.
4. Drop dough by rounded teaspoonful, about 2 inches apart onto ungreased cookie sheet.
5. Bake until light brown, 8 – 10 minutes.
6. Immediately remove from cookie sheet and cool.