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Kristen's Awesome Oatmeal Cookies

This is my mothers recipe and it really is awesome! They are somewhat crispy but not cakey. You can add raisins, chocolate chips or coconut to this recipe too. Makes 5 dozen (30 servings).

Printed from **Allrecipes**, Submitted by **Kristen Hathaway**

3/4 cup shortening	1 cup all-purpose flour
1 cup packed brown sugar	1 teaspoon salt
1/2 cup white sugar	1/2 teaspoon baking soda
1 egg	1 tablespoon ground cinnamon
1/4 cup water	3 cups rolled oats
1 teaspoon vanilla extract	

Directions

1 Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
2 In a medium bowl, cream together the shortening, brown sugar and white sugar. Stir in the egg, water and vanilla. Combine the flour, salt, baking soda and cinnamon, stir into the creamed

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mixture. Finally, stir in the rolled oats. Drop by rounded spoonfuls onto the prepared cookie sheets.
3 Bake for 12 to 15 minutes in the preheated oven. Cool on baking sheets for a couple of minutes before removing to cool on wire racks.

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