

OUTSTANDING OATMEAL COOKIES (FROM GOLD MEDAL FLOUR BAG)

1 1/2 cups packed brown sugar
1 cup butter, softened
1 1/4 teaspoons vanilla
1 egg
2 1/2 cups quick-cooking oats
1 cup Gold Medal all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups M&M's
3/4 cup chopped nuts
1/2 cup raisins
1/4 cup shredded coconut, if desired

Heat oven to 350. Mix brown sugar, butter, vanilla and egg in large bowl until well blended. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8-10 minutes or until golden brown. Cool 3 minutes before removing from cookie sheet. About 4 1/2 dozen cookies.

Note: I leave out the raisins and coconut and add extra nuts and chocolate chips. I usually use the mini M&M's and walnuts.