

All-Star Oatmeal Cookies

½ c butter, room temperature

½ c vegetable shortening

1 c brown sugar, light or dark

1/3 c granulated sugar

2 tsp vanilla extract

¾ tsp salt

1 T. cider or white vinegar

1 large egg

1 tsp baking soda

1 ¾ c white whole wheat flour

1 c. quick-cooking rolled oats

3 c. chips, chunks, dried fruit, and/or nuts of your choice (I used semi-sweet chocolate chips, dried cranberries, and walnuts (toasted))

Directions

Preheat the oven to 350° F. Lightly grease (or line with parchment) two baking sheets.

- 1) In a large mixing bowl, beat together the butter, shortening, sugars, vanilla, salt and vinegar.
- 2) Beat in the egg, then the baking soda, flour and oats. Stir in the chips, fruit and nuts.
- 3) Drop the dough, by tablespoonfuls, onto the prepared baking sheets.
- 4) Bake the cookies for 12 to 14 minutes, until they're golden brown. Remove the cookies from the oven, and cool on a rack, or right on the pan. Lighter-colored cookies will be chewier; darker colored, crunchier.