

Clip-Art: "Make and Give..." Anytime Oatmeal Cookies

from *Martha Stewart Living* | www.marthastewart.com

Print, trim, and adhere to canister lid.



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This wrapper will fit on 11-by-17-inch paper. If you cannot print it at home, take the file to a copy center. Fill in recipient's name. Trim, and adhere to an 18-ounce canister.



MANUFACTURED WITH LOVE 

anytime

OATMEAL

COOKIES

SATISFY your SWEET TOOTH

MADE ESPECIALLY for

 _____ 

About 18 delicious cookies | Countless moments of joy

ANYTIME OATMEAL COOKIES

ACTIVE TIME 15 MIN. TOTAL TIME 50 MIN.
MAKES ABOUT 4 DOZEN

Wrap our customizable label around an 18-ounce oat canister.

- 1 cup all-purpose flour
- ¾ teaspoon baking powder
- ¾ teaspoon baking soda
- ¾ teaspoon ground cinnamon
- Salt
- 1 stick unsalted butter, room temperature
- ¾ cup packed light-brown sugar
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1½ cups old-fashioned rolled oats
- ½ cup golden raisins

1. Preheat oven to 350°. Sift flour, baking powder, baking soda, cinnamon, and ½ teaspoon salt into a bowl. Beat butter and sugars until pale and fluffy. Mix in egg and vanilla, then flour mixture. Mix in oats, then raisins.

2. Using a 1¼-inch ice cream scoop (or 1 tablespoon), drop dough onto parchment-lined baking sheets, spacing each scoop about 2 inches apart. Bake until edges are golden, about 14 minutes. Let cookies cool on a wire rack.

STORAGE COOKIES CAN BE STORED AT ROOM TEMPERATURE FOR 1 WEEK.

MARTHA STEWART LIVING. JANUARY 2011 | MARTHASTEWART.COM

