

Gluten Free Oatmeal Cookies

Submitted by Rachel Moore.

This recipe is a slight modification of the chocolate cookie recipe on the back of the Pamela's "Baking & Pancake Mix" package. My personal experience with GF recipes is that technique is more important than with regular cooking. Really measuring and taking the time to cream the butter and sugar helps.

Ingredients

| | |
|---------------|---------------------------------------------------------------------|
| 7 Tablespoons | Butter (soft but not melted!) |
| ¼ cup | Brown sugar |
| ¼ cup | White sugar |
| 1 | Egg |
| 1 teaspoon | Vanilla |
| 1 cup | Pamela's "Baking & Pancake Mix" |
| 1 cup | Oats (Bob's Red Mill certified Gluten Free rolled oats) |
| 1 ½ cup | "Trail-mix" (raisins, chopped dried apricots, dried cherries, nuts) |
| To taste | cinnamon & ground ginger |
| | or |
| | Pumpkin pie spice |

Directions

1. Cream butter and sugar well.
2. Blend in egg and vanilla.
3. Add Pamela's mix and oats.
4. Mix well then fold in all the trail-mix.
5. Roll dough into rough balls to keep cookies thicker.
6. Bake at 350 °F for 12-15 min. If you don't want the cookies too crispy, take out of the oven when just slightly golden brown, and then let cool on the cookie sheet.