

## Oatmeal Sugar Spice Crisps

$\frac{3}{4}$  cup flour  
 $\frac{1}{2}$  tsp soda  
 $\frac{1}{4}$  tsp salt  
 $\frac{1}{4}$  tsp cinnamon  
 $\frac{1}{4}$  tsp nutmeg  
 $\frac{1}{4}$  tsp ginger  
 $\frac{1}{4}$  cup margarine  
 $\frac{1}{4}$  cup Crisco  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup packed brown sugar  
1 large egg  
 $\frac{1}{2}$  tsp vanilla  
1  $\frac{1}{2}$  cups oatmeal  
 $\frac{1}{2}$  cup chopped walnuts

Mix flour, soda, salt, cinnamon, nutmeg and ginger. Beat butter and sugars with beater until fluffy. Beat in egg, then vanilla. Gradually stir in flour mixture until blended, then oatmeal and walnuts.

Heat oven to 350. Drop rounded teaspoons 2  $\frac{1}{2}$ " apart on parchment paper lined cookie sheet. Flatten each cookie with glass bottom that has been buttered and dipped into cinnamon sugar. Bake 8-10 minutes. Makes 5 dozen.