

# GARBAGE COOKIES



## TOOLS



**913A**  
Sheet Pan



**W12**  
Wooden Spoon



**H722A**  
5-Pc Measuring  
Spoon Set



**H725**  
4-Pc Measuring  
Cup Set

## RECIPE

### Ingredients

- 1 1/2 cups all purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. salt
- 2 tsp. cinnamon
- 3/4 cup butter, room temp
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 1 tsp. vanilla
- 2 eggs
- 1 1/2 cups whole oats
- 1/2 cup of each mix-in

### Directions

Heat oven to 350° F.

In a medium bowl sift flour, baking soda, baking powder, salt, and cinnamon.

In a separate large bowl, cream together butter, brown sugar, and granulated sugar until fluffy. Add eggs and vanilla. Combine well.

Add flour mixture to wet ingredients and stir until just combined. Then stir in oats. Add your desired mix-in's next (chocolate chips, butterscotch drops, pretzels, nuts, coconut, mini-m&m's...) and stir until combined.

Scoop onto baking sheet. Makes about 24 cookies.

Bake for 8-12 minutes, depending on your oven.

ENJOY!

