



## Oatmeal Crunchies

Makes 60 cookies (1 per Child Sized Portion)

*Preparation time: 10 minutes*

*Cooking time: 12 to 15 minutes*

*Preheat oven to 350°F (180°C)*

**Common allergens: egg, wheat**

### Equipment List

- Small bowl
- Large bowl
- Electric mixer or wooden spoon
- Tablespoon
- Measuring cups and spoons
- Baking sheets, ungreased

### Nutrition Information

|              |             |
|--------------|-------------|
| Energy       | 66 calories |
| Total Fat    | 3 g         |
| Carbohydrate | 10 g        |
| Fibre        | 0.5 g       |
| Protein      | 1 g         |
| Sodium       | 79 mg       |

### What You Need

| INGREDIENTS                 |  | AMOUNTS   | METRIC |
|-----------------------------|--|-----------|--------|
| All-purpose flour           |  | 1 cup     | 250 mL |
| Salt                        |  | 1 tsp.    | 5 mL   |
| Baking soda                 |  | ½ tsp.    | 2 mL   |
| Brown sugar, lightly packed |  | 1 cup     | 250 mL |
| Granulated sugar            |  | ½ cup     | 125 mL |
| Margarine, soft             |  | ¾ cup     | 175 mL |
| Eggs                        |  | 2         | 2      |
| Vanilla                     |  | 1 tsp.    | 5 mL   |
| Quick-cooking rolled oats   |  | 2 2/3 cup | 650 mL |

### Instructions

1. In a small bowl, combine flour, salt and baking soda.
2. In a large bowl, using an electric mixer or wooden spoon, beat brown sugar, granulated sugar and margarine until light and fluffy. Add eggs and vanilla and beat until smooth. Gradually stir in flour mixture and mix well. Stir in oats.
3. Drop by heaping tablespoonful (15 mL), about 2 inches (5 cm) apart, onto baking sheets. Bake in preheated oven for 12 to 15 minutes, or until golden brown. Cool on baking sheets for five minutes, then remove to rack to cool completely.

*Recipe taken from Bake Better Bites*