



Montana Gluten Free Processors

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Crispy Oatmeal Cookies

Ingredients:

- 1 ½ cups Montana Gluten Free All Purpose Baking Mix*
- 4 cups Montana Gluten Free Raw Oatmeal
- 1 cup Lard (Shortening)
- 1 cup Raw Sugar
- 1 cup Brown Sugar
- 2 Eggs
- 1 tsp Vanilla Extract
- 1 tsp Almond Extract (optional)
- 1 tsp Baking Powder
- 1 tsp Salt
- 1 cup raisin (may substitute craisins)
- ½ cups chopped nuts (optional)

Directions:

- Preheat oven to 350°.
- Cream lard/shortening with sugars, add eggs and extract(s). Beat 1 minute.
- Add All Purpose Baking Mix, baking powder and salt – mix well.
- Stir in oatmeal and raisins (and nuts if used).
- Spoon onto greased cookie sheet. Shape with wet spatula if necessary.
- Cook at 350° for 15-20 minutes or until golden.
- Let cool (slightly) then take off warm pan with metal spatula and place on cooling rack.

**Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*