Sticky Fingers Cooking®

Oatmeal Lace Cookies

By Erin Fletter

Prep Time 10 / **Cook Time** 7 / **Serves** 4 - 6

Equipment

☐ Oven

☐ Baking sheet

☐ Parchment paper

☐ Small mixing bowl

☐ Liquid measuring cup

☐ Dry measuring cups

☐ Measuring spoons

☐ Medium mixing bowl

Ingredients

Oatmeal Lace Cookies

☐ 1/4 C butter, softened **(for DAIRY ALLERGY sub dairy-free/nut-free butter, like Earth Balance)**

☐ 1/4 C light brown sugar, packed

☐ 1 tsp pure vanilla extract **(for GLUTEN ALLERGY use gluten-free pure vanilla extract, not imitation vanilla flavor—check label)**

☐ 1 pinch salt

☐ 1/2 C oats **(for GLUTEN ALLERGY sub gluten-free/nut-free oats)**

☐ 2 T all-purpose flour **(for GLUTEN ALLERGY sub gluten-free/nut-free all-purpose flour)**

Food Allergen Substitutions

Oatmeal Lace Cookies

Dairy: Substitute dairy-free/nut-free butter, like Earth Balance brand.
Gluten/Wheat: Use gluten-free pure vanilla extract, not imitation vanilla flavor. Substitute gluten-free/nut-free oats. Substitute gluten-free/nut-free all-purpose flour.

Instructions

Oatmeal Lace Cookies

preheat + measure + mix

Preheat your oven to 375 F and line a baking sheet with parchment paper. In a small bowl, measure and mix together **1/4 cup softened butter**, **1/4 cup light brown sugar**, **1 teaspoon vanilla extract**, and **1 pinch of salt**. In another bowl, combine **1/2 cup oats** and **2 tablespoons flour** and then add in the butter-sugar mixture. Mix everything together well!

drop + spread + bake

Drop tablespoons of batter about 2 inches apart on your lined baking sheets (leaving room for them to spread). Bake for 5 to 7 minutes, closely watching so they don't burn. Cool the cookies on a plate, and they will get crispy as they cool!