

## OAT FILLED COOKIES

ALICE/MOM

1-1/2 CUP BROWN SUGAR  
1 CUP SHORTENING  
2 EGGS  
1-1/2 CUP ROLLED OATS  
SPECK OF SALT

1 TEAS VANILLA  
3 CUPS FLOUR  
1 TEAS CREAM OF TARTAR  
1 TEAS SODA DISSOLVED IN  
1 TEAS WATER

MIX AS YOU WOULD ANY COOKIE. PUT DOUGH IN FRIG UNTIL COLD BUT DO NOT CHILL. ROLL OUT DOUGH TO ABOUT 1/4 INCH AND CUT WITH ROUND CUTTER. MAKE TOP SLIGHTLY LARGER THAN THE BOTTOM. PUT THE FILLING ON THE SMALLER PIECE AND JUST LAY THE TOP SIDE ON JUST BARELY TOUCHING IT WITH THE TIP OF YOUR FINGERS RIGHT IN THE CENTER. BAKE IN 375° OVEN UNTIL LIGHT AND GOLDEN BROWN.

### FILLING

1 PKG DATES, GROUND; 1 CUP COLD WATER, 1 CUP WHITE SUGAR, SPECK OF SALT AND VANILLA. SIMMER SLOWLY AND SET ASIDE TO COOL. ADD 1 CUP NUTS.

MAKES 36 LARGE  
COOKIES