

PHINEAS WRIGHT

HOUSE - C. 1785

“BOWL OF OATMEAL” COOKIES

1 CUP UNSALTED BUTTER, ROOM TEMPERATURE
1 CUP BROWN SUGAR
1 CUP SUGAR
2 LARGE EGGS
2 TSP. VANILLA
1 ½ CUPS FLOUR
1 TSP. BAKING SODA
½ TSP. SALT
1 TSP. CINNAMON
½ TSP. GROUND CLOVES
½ TSP. GROUND NUTMEG
½ TSP. MACE
5 CUPS OLD FASHIONED ROLLED OATS
1 CUP NUTS (WALNUTS, PECANS, ALMONDS)
1 CUP DRIED FRUIT (APRICOTS, CRANBERRIES, RAISINS)

PREHEAT OVEN TO 350. IN THE BOWL OF A STAND MIXER CREAM TOGETHER BUTTER AND SUGARS UNTIL COMBINED AND FLUFFY (ABOUT 2 MINUTES) ADD EGGS, ONE A TIME, BEATING UNTIL FULLY INCORPORATED. MIX IN VANILLA. IN A SEPARATE BOWL, COMBINE FLOUR, SODA, SALT, AND SPICES AND WHISK TOGETHER TO COMBINE. ADD FLOUR MIXTURE TO BUTTER MIXTURE AND MIX TO COMBINE. ADD OATS, NUTS, AND FRUIT AND MIX TO COMBINE.

USING AN ICE CREAM SCOOP, PLACE DOUGH ON A PARCHMENT LINED BAKING SHEET ABOUT 2” APART. BAKE FOR 15 MINUTES AND ALLOW TO COOL ON THE PAN FOR AT LEAST 5 MINUTES BEFORE REMOVING TO A COOLING RACK OR YOUR DESSERT PLATE.

IF YOU’RE LIKE ME AND YOU WILL ABSOLUTELY EAT EVERY SINGLE COOKIE THAT IS BAKED; PLACE UNCOOKED FORMED DOUGH IN THE FREEZER ON A BAKING

**SHEET. ONCE FROZEN, RELOCATE TO A ZIP LOCK BAG TO COOK ON DEMAND;
JUST ADD A COUPLE MORE MINUTES TO THE BAKE TIME. YOUR PANTS AND YOUR
SELF ESTEEM WILL THANK ME.**

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