

# Ruth's Oatmeal Cookies

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(Makes approximately 3 dozen cookies)

- 226 grams (1 cup) butter
- 200 grams (1 cup) granulated sugar
- 200 grams (1 cup) brown sugar, packed firmly
- 2 eggs
- 2 teaspoons vanilla extract
- 280 grams (2 1/3 cups) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 180 grams (2 cups) old fashioned rolled oats
- 60 grams (1/2 cup) finely chopped walnuts

Cream butter or shortening in stand mixer or with an electric hand-held mixer. Add granulated and brown sugar and mix until thoroughly combined. Add eggs and vanilla and beat until fluffy. Measure in the flour, baking soda, baking powder, salt, oats and walnuts and then continue mixing until well combined. Chill dough for one hour and then roll into balls the size of large walnuts, about 30 grams each. Bake in pre-heated 350F/176C for about 8-10 minutes or until the edges are golden brown and the cookies are spread flat. Let set on hot cookie sheet for about three minutes and then move to a wire rack to cool completely. Store in a tightly covered container at room temperature.