

Oatmeal Lace Cookies  
from *Mrs. Whatley Entertains* via Carol Taylor

2 Cups Quick-cooking Oats  
2 Cups Sugar  
2 Large Eggs, well beaten  
16 Tablespoons Unsalted Butter, melted  
6 Tablespoons All-purpose Flour  
1/2 teaspoon Salt  
1/2 teaspoon Baking Powder  
1 teaspoon Vanilla Extract

1. Preheat the oven to 350. Line 3 baking sheets with aluminum foil or parchment paper. Do not grease the foil or paper. Set aside.
2. In a large bowl, combine the oats, sugar, eggs, and butter. Mix well.
3. In a small bowl, sift together the flour, salt, and baking powder. Stir into oats until well combined. Stir in vanilla extract.
4. Drop by the 1/2 teaspoonful onto the prepared baking sheets, being careful to keep 2 inches between cookies. Bake in the preheated oven for 10 minutes. Set the baking sheets on racks to cool, then carefully peel the foil or paper from the cookies.
5. Put new foil or paper on baking sheets and repeat step # 4 until all the cookie dough is used up

Makes about 200 small cookies. Although it is time consuming to make so many, they keep well in a tin or can be frozen and they make a nice gift