

Maine Arts Camp

Recipe: Oatmeal Crisps

Chef: Charlie Limoggio CEC

Servings: About 24

Quantity	Unit	Ingredient	Prep Notes
8	Ounces	Unsalted butter	Softened
1	Cup	Sugar	
1	Cup	All-purpose flour	
2	Cups	Quick cooking oats	
1	Large	Egg	
½	Teaspoon	Baking soda	
½	Teaspoon	Vanilla extract	
¼	Teaspoon	salt	

1. Cream butter & sugar until light and fluffy, then incorporate egg.
2. Add flour, salt & vanilla-mix to a uniform dough.
3. FOLD in oats and refrigerate until well chilled
4. Preheat oven to 350°F
5. Scoop with a #40 scoop onto a parchment lined cookie sheet. Leave plenty of room between cookies.
6. Flatten cookies by covering with a piece of plastic wrap and rolling them with a rolling pin until very thin.
7. Remove plastic wrap and bake 10-14 minutes.
8. When completely cool, dust with powdered sugar and enjoy.

These are not your grandmother's typical oatmeal cookies

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.