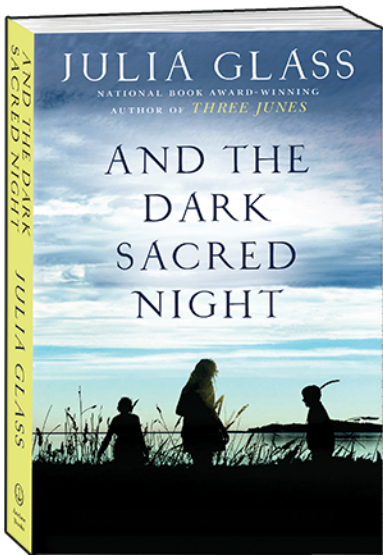




CAPE COD OATMEAL COOKIES



Julia Glass delivers yet another engrossing and warmhearted novel about the meaning of family. Immerse yourself in the world of *And the Dark Sacred Night*, and sweeten the deal with some special oatmeal cookies. Bake a batch—or two—for your next reading group meeting, and savor the treats while you settle in for a great discussion.

INGREDIENTS:

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|---|--------------------------|
| 1½ cups flour | 1 tablespoon molasses |
| ½ teaspoon baking soda | ¼ cup milk |
| 1 teaspoon cinnamon | 1¾ cups uncooked oatmeal |
| ½ teaspoon salt | ½ cup raisins |
| 1 egg, lightly beaten | ½ cup chopped nuts |
| 1 cup sugar | |
| ½ cup melted shortening, or ½ cup melted butter | |

METHOD:

1. Preheat the oven to 350°F.
2. Mix the flour, baking soda, cinnamon, and salt together in a large bowl.
3. Stir in the remaining ingredients.
4. Arrange by teaspoonfuls on unbuttered cookie sheets and bake until the edges are brown, about 10-12 minutes.

(About 70 cookies)

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