

Instructions for making Oatmeal Holiday Cookies

1. Empty cookie mix into a large mixing bowl and mix together ingredients.
2. Add 3/4 cup (170g) butter (softened), one egg, and 1 tsp (5ml) vanilla essence.
3. Mix all ingredients together thoroughly.
4. Shape heaped teaspoons of dough into small balls. Place on a parchment-lined tray 2 inches (5cm) apart.
5. Bake at 350°F (180°C) for 10 minutes, or until edges are lightly browned. Cool for 5 or so minutes on the tray, and then move the cookies to a rack to finish cooling.

Yield: 36 scrumptious cookies!

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