
Oatmeal Butterscotch Wafers



from the kitchen of Ruth Bancroft

Mix and Sift:

- $\frac{3}{4}$ c. sifted flour
- $\frac{3}{4}$ c. firmly packed brown sugar
- $\frac{1}{4}$ c. white sugar
- $\frac{1}{2}$ t. baking soda
- $\frac{1}{2}$ t. salt
- $\frac{1}{4}$ t. each cinnamon and nutmeg

Stir in:

- 1 $\frac{1}{2}$ c. oatmeal
- $\frac{1}{2}$ c. chopped nuts

Add:

- $\frac{1}{2}$ c. melted shortening
- $\frac{1}{4}$ c. boiling water
- 1 t. vanilla

Chill thoroughly. Place teaspoonfuls 3 inches apart on greased and floured baking sheet. Bake at 350° for 8-10 minutes. Let cool for 3 or 4 minutes before removing from pan with a spatula. Makes about 4 dozen.