

## SELF FROSTING OATMEAL COOKIES

1 cup brown sugar  
 1 cup white sugar  
 1 cup cooking oil  
 1 tsp. vanilla  
 2 eggs  
 1½ cups flour  
 1 tsp salt  
 ½ tsp baking soda  
 1 tsp baking powder  
 2½ cup oatmeal  
 Powdered sugar

Cream sugars, oil and vanilla. Add eggs, mix well.  
 Sift flour, salt, baking soda and powder. Add to creamed mixture.  
 Stir in oatmeal. Chill dough for 2 hours. Roll into balls the size of a walnut and roll into powdered sugar to coat. Place 2" apart on baking sheet and bake at 350 degrees, 8 to 10 minutes.



www.primitivegatherings.us  
 lisabonegean.wordpress.com

## PATCHWORK PUDDING

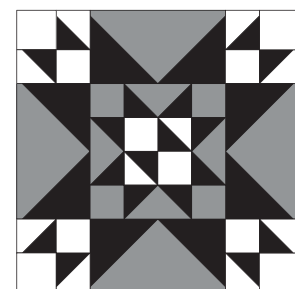
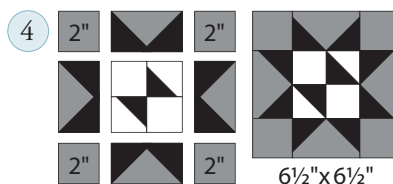
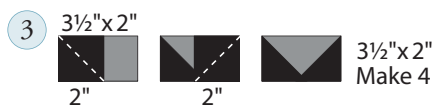
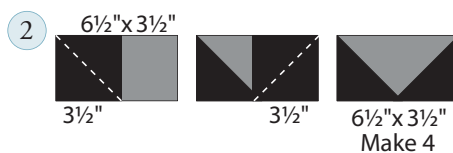
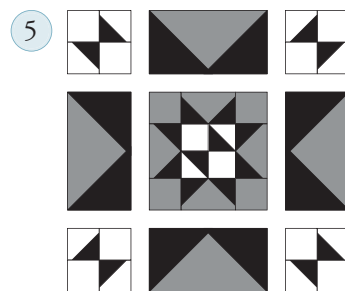
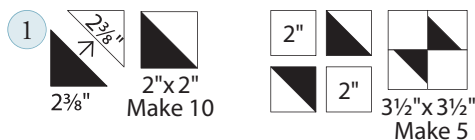
from Primitive Gatherings

□ Print 1 (9" x 22"):  
 5-2⅜" x 2⅜" cut diagonally  
 10-2" x 2"

■ Print 2 (9" x 22"):  
 4-6½" x 3½" (cut first)  
 4-3½" x 2"  
 4-2" x 2"

■ Print 3 (9" x 22"):  
 8-3½" x 3½"  
 5-2⅜" x 2⅜" cut diagonally  
 8-2" x 2"

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12½" x 12½" with seams