

El Molino Oatmeal Cookies

1 cup dark brown sugar	1 cup whole wheat flour
¼ cup oil	1 tsp cinnamon
1 egg, well-beaten	½ tsp baking soda
1-¼ cup oatmeal	½ tsp nutmeg
¾ cup sesame seeds	¼ tsp salt
½ cup dried cranberries	
2 tbsp milk	

Cream the oil and sugar. Beat in the egg. Chop the cranberries coarsely, combine with the milk, sesame, and oatmeal, and beat into the sugar. Sift the flour, cinnamon, soda, nutmeg, and salt into the batter. Mix well.

Drop from a teaspoon onto a greased cookie sheet, flatten with a wet fork, and bake at 375° for 10-12 minutes.

Adapted from *El Molino Best* (1953).