

Activity: Ration Recipes
Resource: Ration Recipe Resource

Crisp Oat Cookies

**Makes: 4 – 5 dozen cookies

**Keep in mind that these recipes were used when certain items were rationed and not available. Try to stick to the ingredients listed here as much as possible for an authentic experience.

Ingredients

- 1 cup shortening, room temperature
- ½ cup brown sugar, firmly packed
- ¼ cup honey
- 2 cups rolled oats
- 1/3 cup milk
- 1 ¾ cups sifted flour
- 2 tsp baking powder
- 2/3 tsp salt
- 1 tsp vanilla
- Cooking spray or extra shortening (for greasing baking sheets)

Equipment

- Oven
- A large bowl
- A mixing spoon
- A spatula
- Baking sheets
- A fork

Directions

- 1) Heat the oven to 350°F.
- 2) Cream the shortening.
- 3) Add the sugar and honey and blend until very smooth.
- 4) Add the rolled oats and milk. Beat well.
- 5) Sift the flour, baking powder and salt into the mixture. Then, add the vanilla and mix.
- 6) Shape the dough into small balls and place them on well-greased baking trays.
- 7) Press the dough flat with a fork dipped in flour.
- 8) Bake for 12-15 minutes.

Reference:

Stretching Your Ration With Oats, *Wartime Canada*, accessed September 2019, <http://wartimecanada.ca/archive-categories/recipes>