

# Ring Around Cookies

## Ingredients:

- $\frac{3}{4}$  cup soft shortening
- $\frac{1}{4}$  cup soft butter
- 1 cup sifted confectioner's sugar
- 1 tsp. vanilla
- 1  $\frac{1}{4}$  cup sifted flour
- $\frac{1}{2}$  teaspoon salt
- 1 cup old fashioned rolled oats

## Directions:

1. Cream together sugar, shortening, butter, confectioner's sugar, and vanilla.
2. Thoroughly mix in flour, salt and oats.
3. Divide the dough in halves and shape each half into a roll about 1 $\frac{1}{2}$  inches around.
4. Roll in colored sugar or chocolate sprinkles.
5. Chill for at least 1 hour.
6. Slice each roll into  $\frac{1}{4}$  inch slices.
7. Place on Ungreased cookie sheet and bake 12 to 15 minutes in a preheated 350° oven.

Makes about 4 dozen.