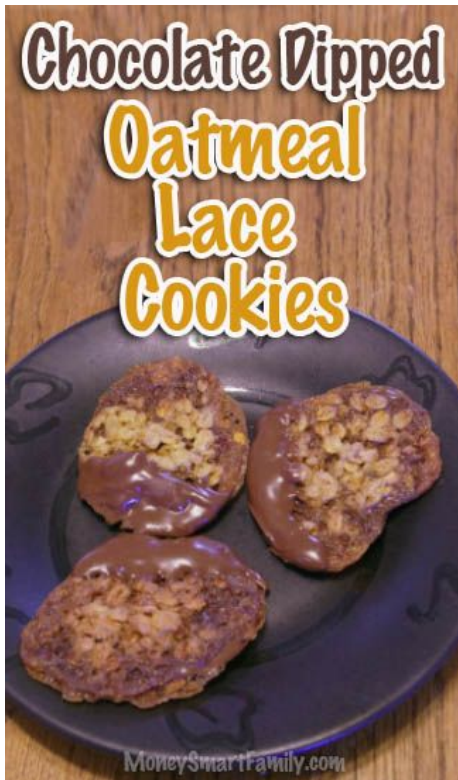


Oatmeal Lace Cookies with Chocolate Dip

<https://moneysmartfamily.com/money-saving-tips/best-dessert-recipes/#linzer>



Annette's best friend from childhood (Dianne G.) gave us these cookies each year at Christmas. They are so delicious that we begged her to teach us to make them. She said, "Yes," and they've become a regular part of our Christmas baking.

They are one of our holiday favorite cookies to bake and give away.

Ingredients:

Cookie Ingredients

- 1 ½ Cups Uncooked Oatmeal
- 1 ½ Cups Light Brown Sugar
- 2 Tbs Flour
- ½ tsp Salt
- ½ tsp Vanilla
- 1 Egg (slightly beaten)
- ¾ Cup Margarine (melted)

Chocolate Dip:

2 Bags (12 oz each) of Chocolate Chips (Dianne uses milk chocolate, but you can use dark also)

Oatmeal Lace Cookies Directions:

Mix the first four dry ingredients, then stir in the remaining wet ingredients.

Drip the batter in 1 teaspoonful scoops, 2 inches apart, on a piece of baker's parchment paper on a cookie sheet.

Bake at 350 degrees for about 8 minutes ... until golden brown.

Let cookies cool slightly before removing from cookie sheet

Place on a cooling rack to harden.

Match cookies in pairs of approximately the same sized cookies.

Chocolate Spread and Dip

Melt chocolate chips in a double boiler.

Thinly coat the bottoms of the matched cookies and gently press together and lay on waxed paper to cool.

Finally, dip ½ of the paired cookie in melted chocolate mixture and lay on waxed paper to cool.

Yield: 18 Two-Part Cookies