

Heritage Oatmeal Fingers

A simple recipe from the Hespeler (now Cambridge, Ontario) woolen mill era (early 1900s)



*Makes approximately 5 dozen crispy cookies that melt in your mouth.
(May be halved, but do not halve baking soda)*

1 cup/250 g butter or margarine
1 cup/250 ml brown sugar
1/4 cup/60 ml water
1 tsp/5 ml vanilla extract
3 cups/1350 mg old-fashioned or rolled oats
1 1/4 cups/310 ml all purpose flour
1 tsp/5 mg salt
1/4 tsp/1 mg baking soda

Melt butter with brown sugar in large bowl. Combine dry ingredients in separate bowl, then mix into melted mixture. Stir until well combined. Add baking powder, vanilla and salt to water and mix into batter.

Put batter onto a piece of waxed paper and roll into a cylinder, then wrap and refrigerate for at least half an hour.

Preheat oven to 375/190C/Gas 5

Cut into half inch rounds with a sharp knife, then in half again to make fingers. Place on parchment-lined cookie sheet.

Bake for 10-12 minutes only, or until cookies are lightly browned. Do not overbake or they will be very hard.