Grandma's Best Oatmeal Pecan Cookies

by Madeleine Noland

- cup unsalted butter softened
 cup firmly packed brown sugar
 2 eggs
 2 tsp vanilla
 1 1/2 cups all purpose flour
 1 tsp baking soda
 2 tsp cinnamon
 1 tsp ginger
 1 tsp nutmeg
 1/2 tsp ground cloves
 1/2 tsp salt (optional)
 3 cups old fashioned oatmeal
 1 cup pecans
- Heat the oven to 350
- Beat together butter and sugar until creamy
- Add combined flour, baking soda, spices and salt, mix well.
- Stir in Oats and pecans, mix well
- Bake 10 12 minutes or until golden brown.
- Cool 1 minute

Makes about 4 dozen cookies

