

Jelly Bean Cookies

1/2 cup butter
1/3 cup sugar
1/3 cup light brown sugar (firmly packed)
1 egg
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon vanilla
1 1/4 cups flour
1/2 cup rolled oats
1 cup jelly beans, cut up

Pre-heat oven to 375 degrees.

Cream together the butter and both sugars.

Beat in egg, baking soda, baking powder, salt and vanilla.

Stir in flour and oats until blended.

Add jelly beans.

Dropped rounded spoonfuls of batter about 2 inches apart on greased cookie sheet.

Bake for 10 minutes.

Yield: 36 Cookies

Per Serving (excluding unknown items): 1874 Calories; 101g Fat (48.2% calories from fat); 30g Protein; 214g Carbohydrate; 9g Dietary Fiber; 460mg Cholesterol; 2951mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 Lean Meat; 19 1/2 Fat; 4 1/2 Other Carbohydrates.