Oatmeal, Date and Walnut Cookies
(submitted by Kathy Beeson)

2 C flour
1 Tbsp cinnamon
1 tsp baking soda
1 tsp salt
3/4 C butter, room temperature
1 C sugar
1 C brown sugar
2 eggs
1 egg yolk
3 Tbsp milk
2 tsp vanilla
2 1/2 C old fashioned or quick cooking rolled oats
1/2 lb dates, chopped (about 1 1/2 cups)
2 C walnuts, coarsely chopped

Preheat oven to 375. Butter baking sheets. Sift together the flour, cinnamon,
baking soda and salt into a bowl and set
aside. Place the butter in a large bowl.
Using an electric mixer set on high,
beat until light and fluffy. Beat in the
sugar and brown sugar. Add the whole
eggs, egg yolk, milk and vanilla and beat
until light and fluffy, about 2 minutes.
Reduce the speed to low. add the flour mixture and mix just until
incorporated.
Mix in the oats, dates and walnuts on low speed. Drop the batter by rounded
tablespoons onto the baking sheets, spacing 2 inches apart. Bake until light
and brown, about 12 minutes for chewy
cookies and about 15 minutes for crisp
cookies. (I baked them 15 minutes and they still came out chewy) Let cool
on the
baking sheets for 1 minute. Transfer the
cookies to wire racks to cool completely. Store in airtight container in the
refrigerator for up to 1 week.