

Breakfast Take Alongs

(Sara Harrow)

2/3 cup butter or margarine

2/3 cup sugar

1 egg

1 teaspoon vanilla

3/4 cup flour

1/2 teaspoon salt

1 1/2 cups oats (quick or old fashioned)

1 cup (4ounces) shredded cheddar cheese

1/2 cup wheat germ or finely chopped nuts

6 crispy cooked bacon, sliced - crumbled

Beat together the first 4 ingredients until well blended. Combine flour, soda and salt; mix well. Stir in oats, cheese, wheat germ and bacon. Drop by rounded tablespoonfuls onto greased cookie sheet; remove to wire rack. Store in loosely covered container in refrigerator or at room temperature. Makes about three dozen cookies.

These are good to make ahead and take on a car trip - to avoid stopping for breakfast immediately in the morning. Also good with hot chocolate on a snow trip, or camping trip.