

## Clean the Cupboard Cookies

4 C flour  
2 t salt  
1 t baking soda  
1 t nutmeg  
1 T cinnamon  
2 t ginger  
½ t cloves  
2 eggs

1.5 C softened butter  
1 C sugar  
1 C brown sugar  
3 C Raw Oatmeal  
1 15 oz can of pumpkin *or*  
*2 C unsweetened applesauce or*  
*mashed bananas or a mix of mashed fruits*  
Raisins, sunflower seed, nuts, chips optional

In large bowl, cream butter and sugars until smooth, add eggs. Blend in 2 cups of pureed fruit (or a mix of fruits) and spices. Stir in oats and let stand a half hour. If you've used a fruit that will turn brown, cover with a sheet of plastic wrap placed directly on the surface.

Add flour, salt and baking soda, mix until smooth. **Note:** If using canned pumpkin decrease the amount of flour to three cups as canned pumpkin is not as wet as most other mashed fruit.

Fold in raisins, toasted nuts, sunflower seeds, chips or whatever tickles your fancy in any combination desired.

Drop by spoonfuls onto lightly greased baking sheets. Bake at 400° for 12 to 15 minutes. Makes 6 ½ dozen.