

Irish Oatmeal Lace Cookies served with Deer Run Winery Cayuga White

½ cup butter, softened
¾ cup light brown sugar
1 teaspoon vanilla
1 1/3 cup rolled oats
1/8 teaspoon salt
foil baking cups - optional

Whipped Cream Dipping Sauce:

¾ cup heavy cream
¼ cup sour cream
1 Tablespoon sugar

1. Heat oven to 350 degrees
2. In a large bowl beat butter and sugar to combine. Add vanilla beating to combine
3. Add oatmeal, salt and mix to combine.
4. **drop cookies by level teaspoon on backing sheet, 3 inches apart. Bake 8 minutes or until lacy and flat. Let cool on rack about 3 minutes until just firm. Move to rack to cool completely.
(**Note: this produces a very thin and delicate cookie that is fragile. For our event, we used foil baking cups (paper doesn't work!) to control the size of the cookie and make it a little denser and firmer.
5. Whipped cream dipping sauce: whisk all ingredients together until light and it holds a soft peak.
(Can use a dab of cool whip)