



Recipe Corner
Easy Oatmeal Cookies

INGREDIENTS

- 1 cup Salted Butter, Softened
- 2 cups Packed Dark Brown Sugar
- 2 teaspoons Vanilla Extract
- 2 whole Eggs
- 1-1/2 cup All-purpose Flour
- 1 teaspoon Salt
- 1/2 teaspoon Baking Soda
- 3 cups Old Fashioned Oats

INSTRUCTIONS

Preheat the oven to 350 F.
In the bowl of an electric mixer (or using a hand mixer) beat together the butter and brown sugar until fluffy. Beat in vanilla. Add eggs, one at a time, scraping the bowl after each one.

Mix together the flour, salt, and baking soda in a medium sized bowl. Add it into the creamed mixture in 2 to 3 batches, mixing it until just combined. Mix in the oats until just combined.

Use your preferred size cookie scoop (or a regular spoon) to drop portions of dough onto a lightly greased cookie sheet, spacing them a couple inches apart. Bake for 12-13 minutes or until dark and chewy. If you'd like a crispier cookie, just cook a little longer.

Let them cool slight on the pan after removing from the oven, then transfer the cookies onto a plate for serving.

Crunchy and chewy and great with ice cream.

THE FRANK REPORT

3.2.2019 #163

*All the news I see fit to print.
Freedom of the press belongs to those who own one.*

Hollywood Then
Hedy Lamarr

Developed a radio guidance system for Allied torpedoes. The principles incorporated into Bluetooth technology and versions of CDMA and Wi-Fi...inducted into the National Inventors Hall of Fame in 2014.



Hollywood Now
Juicy Smellsalot

Hired Nigerians to stage fake hate crime...with a fake noose in support of his Aunt Kamala Harris anti-lynching legislation. (*Bet you didn't know that*).

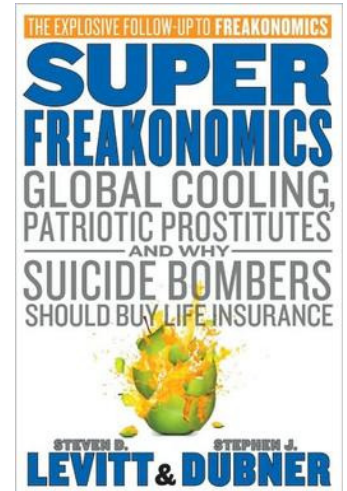


Been fighting an eSpoofting attack with over 500 mysterious bounced emails being reported...that I did not send. Latest attack is moving some of my contacts to blocked status. If you've sent me an email and did not get an answer, resend or text/call.

Working on a counter-attack with my website provider. They're familiar with the problem.

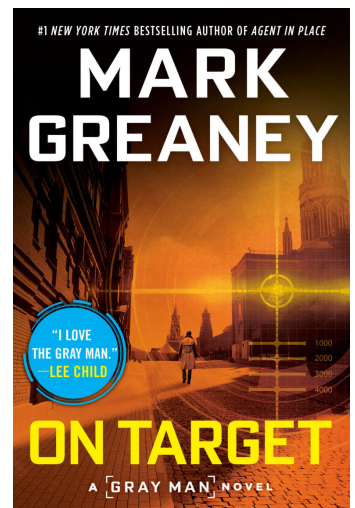
Bon Mots

My daughter's profession requires her to speak in three languages; English, sarcasm and 10-codes. She can do anything...except reach the top shelf.



Book Report

Great follow-up to the book *Freakonomics* (2.16.2019) with a fascinating overview of the global cooling/warming/change/whatever controversy.



The 2nd of eight *Gray Man* romps. Fun stuff if barely believable. Makes James Bond look like a wimp. Good overview of the political situation within Sudan (in 2010).

-more-



Hanoi, Vietnam Airport

I see they've repaired the holes we put in the runways. This was an exciting part of Vietnam, specially when we found out we were over enemy territory and we didn't have self sealing gas tanks on our aircraft. Not the only memorable experience there.

Apparently, I just missed Dick Blumenthal and Brian Williams while I was in Danang? Dangerous place until the Marines took over the airfield from the Air Farce (sic).

The Lame Stream Media will be making much of the walkaway by Trump from the NK meeting...but...China was in the mix and is using the NK meeting to jury rig the upcoming negotiations with Trump on China tariffs. Didn't work! NK and Kim are now in an uncomfortable position of choosing between China (their primary source of support) or Trump who has shown Kim how NK can quickly become an economic development miracle. In the meantime, the Democrats are trying everything they can to shift focus to Russia collusion rather than any progress Trump may make in a situation the previous six presidents have kicked down the road.



Betcha you can tell me which political party is home to them.

...and now...a word about the weather:



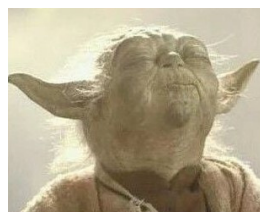
Slowly but surely this weather pattern is driving certain citizens to a concentrated area where they are being labeled with the misnomer... "snowflakes". Yes...it's March and we're getting 4 inches more snow.

Tip: don't make snow angels in a dog park.



Spent most of Friday watching the snow fall as I played in the kitchen. Made marinara sauce (secret recipe) starting with a gallon can of tomatoes (Sam's Club is awesome). Then, of course, into special quart freezer containers from Amazon now in the freezer. The sauce works great with Italian and Spanish recipes I have. Bought some ricotta cheese to go into a calzone recipe and discovered a Bundt cake recipe calling for two cups...turned out great. Spell check kept capitalizing Bundt...did not know it was a registered trademark!

Sign in my kitchen: not to worry...no garlic in the Bundt cake recipe though I admit I did start to wonder...



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