**Poppyseed Oatmeal Cookies**

625 mL flour

5 mL baking powder

1 mL salt

500 mL quick cooking rolled oats

125 mL poppyseeds

125 mL margarine

125 mL canola oil

250 mL brown sugar

75 mL sugar

1 egg

60 mL milk (20 mL milk powder)

5 mL vanilla

1. Preheat oven to 350 F.
2. In a medium bowl, sift together flour, baking powder and salt. Add oats and poppyseeds. Set aside.
3. In a large bowl; combine margarine and oil. Add sugars (brown and white) and cream until well mixed.
4. Add egg to creamed mixture. Add milk and vanilla.
5. Add dry ingredients until well blended.
6. Combine into a ball. Turn out onto a lightly floured counter and roll out ¼ inch thick. Cut into shapes.
7. Place on ungreased cookie sheet and bake 10-12 minutes or until lightly browned.