

Oatmeal Chocolate Chip Cookies



Ingredients:

- 1 cup of butter
- 1 cup of granulated sugar
- 1 cup of brown sugar (golden)
- 2 eggs
- 1 teaspoon of vanilla
- 2 cups of flour
- 2 1/2 cups of non-instant rolled oatst
- 1 1/2 teaspoons of baking powder
- 1/2 teaspoon of baking soda
- 1/4 teaspoon of salt (1/2 if you use unsalted butter)
- 1 cup semi-sweet chocolate chips
- 1 cup finely chopped milk chocolate (I use a Hershey bar or Kisses—freeze these for better chopping)
- 1/2 cup walnuts (or pecans)

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Preheat oven to 325 degrees
Cream together butter and sugars. Then add eggs and vanilla.
Set wet ingredients aside.
Mix dry ingredients together with a fork
Combine wet and dry ingredients
Add in semi-sweet chocolate chips, chopped milk chocoalte and nuts.
Mix together.
Roll dough into 1" balls.
Place on cookie sheet and bake for 10-12 minutes.
Cool and enjoy!