

Delicious Chocolate Chip Cookies

YIELDS: 18 COOKIES

PREPPING TIME: 15 MIN

BAKING TIME: 12 MIN

Wet Ingredients

- 1 cup (2 sticks) butter - do not use margarine
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 2 tsp. vanilla extract

Dry Ingredients

- 2 cups flour
- 2.5 cups old-fashioned oats - pulverize in blender or food processor. Do not use instant oatmeal.
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt

Mix Ins

- 1.5 cups of your favorite chocolate candy
- .5 to 1 cup of your choice of nut (see recipe)

Directions

1. Preheat oven to 350*
2. Cream together the first three wet ingredients. Then, add in the eggs and vanilla. Set aside.
3. In a separate bowl, mix the dry ingredients.
4. Slowly add the flour (dry) mix to the sugar (wet) mix. (I usually add ½ cup at a time. I also use a mixer on low power.)

Like a great book, the twists and turns will have you recommending it to your friends.

5. Add:

- 1 cup Ghirardelli semi-sweet chocolate chips
- 8 oz. Chopped Hershey bar (or Symphony) cut into pieces

6. Add 1.5 cups of your favorite chocolate candy:

These are a few favorites:

- Rolo's candies - each piece cut in half
- Almond Joy candy bars - cut into pieces
- 1 cup M&M's (your favorite kind)

7. Add one of your favorites:

- ½ cup slivered almonds
- ½ cup chopped pecans
- ½ cup sweetened coconut flakes
- 1 cup whole salted cashews (a favorite with Rolo's)

8. Place a large spoonful of dough on a cookie sheet 3" apart and bake for 12 minutes.

9. Cool for 7 minutes.

10. Place on a paper bag and allow to cool completely.