

Oatmeal-Chocolate Chip Cookies

Servings : 1
Categories : Cookies

1 1/2 cups Brown Sugar, packed
1 cup butter, softened
1 teaspoon vanilla
1 each egg, 1 egg = 1 batch
1 pint oatmeal, quick cooking
1 1/2 cups all-purpose flour, less than 1/4 cup xt
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips, 6 oz

Heat oven to 350°.

In a large bowl, stir brown sugar and butter until blended. Stir in vanilla and egg until light and fluffy. Stir in oats, flour, baking soda, and salt. Stir in chocolate chips.

Onto parchment lined cookie sheet, drop dough by Jill's cookie scoop about 2 inches apart.

Bake 14 minutes (if using airbake cookie sheets) or until golden brown. Cool slightly. Remove to wire rack to cool.

Notes : Yield: Double recipe made 5 dz and 7 more w/Jill's cookie scoop.

Add a little extra flour...cookies turned out a little flat.

2 batches fit into Jill's mixer