

Chewy Chocolate Chip Oatmeal Cookies

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Submitted by: Dr Amy
Rated: 5 out of 5 by 666
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Prep Time: 15
Minutes
Cook Time: 12
Minutes

Ready In: 55
Minutes
Yields: 42
servings

"I modified Beatrice's Excellent Oatmeal cookies very slightly. I came up with something that my boyfriend went CRAZY over! I've never seen him enjoy cookies to that extent! He said I blew his mother's recipe away."

INGREDIENTS:

1 cup butter, softened	1/2 teaspoon baking soda
1 cup packed light brown sugar	1 teaspoon salt
1/2 cup white sugar	3 cups quick-cooking oats
2 eggs	1 cup chopped walnuts
2 teaspoons vanilla extract	1 cup semisweet chocolate chips
1 1/4 cups all-purpose flour	

DIRECTIONS:

1. Preheat the oven to 325 degrees F (165 degrees C).
2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until just blended. Mix in the quick oats, walnuts, and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets.
3. Bake for 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

This recipe appears in the Allrecipes "Tried & True Cookie" cookbook.
Buy it online at <http://allrecipes.com/cookie/>



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