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Chewy Chocolate Chip Oatmeal Cookies

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. Prep Time: approx. 15 Minutes. Cook Time: approx. 12 Minutes. Ready in: approx. 55 Minutes. Makes 3 1/2 dozen (42 servings).

Printed from **Allrecipes**, Submitted by **Dr Amy**

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.

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