Ingredients

* 1 cup butter
* 1 cup white sugar
* 1 cup packed brown sugar
* 2 eggs
* 1 tablespoon vanilla extract
* 2 1/2 cups rolled oats
* 2 cups all-purpose flour
* 1/2 teaspoon salt
* 1 teaspoon baking powder
* 1 teaspoon baking soda
* 12 ounces semisweet chocolate chips
* 1 cup chopped walnuts

Directions

1. Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets or line with parchment paper.
2. Cream butter, sugars, eggs and vanilla until very smooth and fluffy.
3. In a separate bowl, mix together flour, salt, baking powder, and baking soda. In a food processor, blend oatmeal until fine. Add to flour mixture.
4. Stir butter mixture into flour/oatmeal mixture. Blend well.
5. Add chocolate chips and walnuts. Stir until blended. Roll into golf balls size and bake for 8-10 minutes. You do not want to over bake these.