Ingredients

* 1 cups butter, softened
* 1 cups white sugar
* 1 cups packed brown sugar
* 1 teaspoons vanilla extract
* 1/2 teaspoon salt
* 1 teaspoons baking powder
* 1 teaspoons baking soda
* 1 eggs
* 2 cups all-purpose flour
* 2.5 cups rolled oats
* 2 cups semisweet chocolate chips
* 4 ounces finely grated chocolate bar
* 1.5 cups chopped walnuts

Directions

1. Preheat oven to 350 degrees F (180 degrees C).
2. Cream together butter or margarine, white sugar, and brown sugar. Add eggs and vanilla.
3. Mix together in a separate bowl: salt, baking powder, baking soda, flour and oatmeal (put small amounts of oatmeal in blender until it turns to powder. Measure out 5 cups of oatmeal and only "powderize" that, NOT 5 cups "powderized" oatmeal).
4. Mix all of the above.
5. Add: chocolate chips, grated chocolate bar, and chopped nuts (any kind).
6. Bake on greased cookie sheet (make golf ball sized balls) and bake about two inches apart. Bake for 8 -10 minutes. Do not overbake.