

Chocolate Chip & Oatmeal Raisin Cookies



INGREDIENTS

1 stick - butter
½ C - crisco shortening
1 C - white sugar
1 C - brown sugar
2 eggs
1 tsp - vanilla
2 ½ C - flour
2 C - old-fashioned oats
1 tsp - baking powder
¼ tsp - salt
2 C - chocolate chips or golden raisins
Frosting:
1 lb - powdered sugar
1 stick butter
1 tsp - vanilla
¼ C - milk or cream

DIRECTIONS

Best to have all ingredients at room temperature.

Cream together butter, shortening, and sugars. Mix in eggs, one at a time. Add vanilla.

In separate bowl, mix flour, oatmeal, baking powder, salt and baking soda. Mix these dry ingredients and add to first mixture. Fold in chocolate.

Refrigerate for an hour. Use large size dipper to scoop dough and press with sugared glass. Bake 10-12 min at 350 degrees. Bake at 350° for 10-12 mins.

Once cool, frost.

Put butter, vanilla, a little milk or cream in processor and process. Add powdered sugar in 3 parts and add liquid as needed for right consistency.