

Mrs. Fields Cookies

Ingredients:

- 2 Cups of Butter
- 2 Cups of Sugar
- 2 Cups of Brown Sugar
- 4 Eggs
- 2 teaspoons of Vanilla
- 4 Cups of Flour
- 5 Cups of Oats
- 1 teaspoon of Salt
- 2 teaspoons of Baking Powder
- 2 teaspoons of Baking Soda
- 8 oz. Hershey bar, grated
- 3 Cups of chopped Pecans
- 24 oz. of Chocolate Chips

Directions:

1. In a very large bowl, cream together butter, sugar, and brown sugar.
2. Add in the eggs and the vanilla.
3. Measure the oats and add them to a food processor or blender and blend until it reaches a powder consistency.
4. In a separate bowl, combine the flour, oat powder, salt, baking soda and baking powder to the creamed butter and sugars.
5. Mix until thoroughly incorporated.
6. Add chocolate chips, grated Hershey bar and nuts (you may need to mix by hand). **Hint:** For best results use real butter. Dough may be easier to work with in case you need to refrigerate it before baking.
7. Roll dough into balls (golf ball size) and place 2 inches apart on an ungreased baking sheet.
8. Bake at 375 degrees for 6 minutes. Be sure not to over bake. Cookies are best if slightly under baked. A full batch makes approx. 112 cookies.