

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: 15 mins

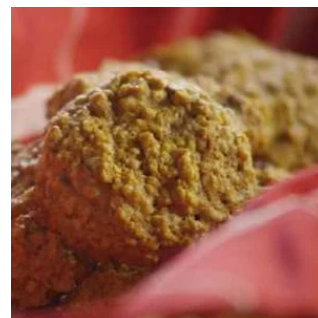
Cook: 12 mins

Additional: 28 mins

Total: 55 mins

Servings: 42

Yield: 3 1/2 dozen



Ingredients

1 cup butter, softened
1 cup packed light brown sugar
½ cup white sugar
2 eggs
2 teaspoons vanilla extract
1 ¼ cups all-purpose flour
½ teaspoon baking soda
1 teaspoon salt
3 cups quick-cooking oats
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Step 1

Preheat the oven to 325 degrees F (165 degrees C).

Step 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.

Step 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.

Nutrition Facts

Per Serving:

145 calories; protein 2.1g; carbohydrates 17.2g; fat 8.1g; cholesterol 20.5mg; sodium 107.2mg.