

Chocolate Chip Oatmeal Cookies

1/2 stick margarine (4 Tablespoons)

1 egg

1 teaspoon vanilla

1/4 cup granulated sugar

1/4 cup brown sugar, packed

3/4 cup flour

1/4 teaspoon baking soda

1/2 teaspoon salt

1 cups quick cooking oats

1/3 cup Chocolate chips

1. Preheat oven to 350* F
2. Lightly spray two cookie sheets with oil
3. Mix in a large bowl margarine , egg, and vanilla until creamy.(using an electric hand beater)
4. Add and blend in granulated sugar and brown sugar until thoroughly combined.
5. In a separate small bowl sift flour, baking soda and salt.
6. Gradually add flour to the sugar mixture. Mix well with a wooden spoon.
7. Stir in quick cooking oats and chocolate chips.
8. Drop dough onto cookie sheets in small teaspoon size balls. (be sure to make all cookies the same size for uniform cooking, allow some room for cookies to spread out while baking)
9. Bake for 10 to 12 minutes, rotating the cookie sheets from top to bottom rack after 5 minutes.

10. Allow cookies to cool before putting them into plastic bags.