

Double Chocolate Chip Cookies

1 cup butter
1 cup sugar
1 cup brown sugar
2 eggs
1 tsp vanilla
2 cups flour
2 ½ cups oatmeal
4 oz milk chocolate, grated
1 tsp baking soda
1 tsp baking powder
½ tsp salt
12 oz semi-sweet chocolate chips

Preheat oven to 375. Measure oatmeal and blend in blender or food processor until fine powder. In the bowl of your mixer, combine sugars and butter and beat until light and fluffy (about 2 minutes). Add eggs one at a time and vanilla. Add dry ingredients and grated chocolate, mix until combined. Add chocolate chips. Using about 1 ½ T of dough, roll into balls and place on ungreased cookie sheets. Bake for 7-9 minutes until lightly browned and cracked. Cool for 2 minutes on cookie sheet and transfer to cool surface. Makes approx 4 dozen cookies.

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