

Flax, Oatmeal, Dark-Chocolate Chip Cookies

$\frac{3}{4}$ cup unsalted, softened butter
 $\frac{2}{3}$ cup brown sugar
 $\frac{2}{3}$ cup white sugar
2 eggs
 $\frac{1}{2}$ cup milled flax (or $\frac{1}{3}$ cup flax seeds milled in blender)
1 tsp salt
1 tsp vanilla
1 tsp bkg. soda
2 tsp hot water
1 $\frac{1}{2}$ cup flour* (I use white whole wheat or part whole wheat)
2 $\frac{1}{2}$ to 3 C. quick oats
1 C. dark chocolate chips (I prefer the [Ghiradelli](#) brand)



Directions:

Preheat oven to 350 degrees Fahrenheit. Cream butter and sugars till quite fluffy. Add eggs, milled flax, salt, and vanilla. Cream again (it will be even fluffier). Combine the baking soda w/ hot water and pour into the bowl. Mix. Next mix in your flour until incorporated. Stir in oats, then chocolate chips. Spoon onto cookie sheet. Bake for 8-12 min. Let set 1-2 minutes before removing to cool. Store in airtight container up to 1 week. (Dough maybe be refrigerated for 1-2 weeks).

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Yield : Approx. 3 dozen

Source: <http://do-it-yourself-mom.blogspot.com/2012/05/best-ever-cookies.html>