

Chocolate Chip Oatmeal Cookies



OVEN 350 degrees F

Parchment lined cookie sheets.

Bake for 12 - 15 minutes.

[MY PATCHWORK QUILT](#)

Ingredients

- 1 cup white sugar
- 1 cup brown sugar
- ½ cup butter, softened
- ½ cup plain or vanilla yogurt
- 2 eggs
- 1 teaspoon vanilla
- 2 cups flour
- 2-½ cups powdered oatmeal (use blender)
- 1 teaspoon baking powder
- 1 teaspoon soda
- 12 oz (2 cups) chocolate chips
- Nuts (optional) (I used 1 cup chopped walnuts)

Preparation

1. Preheat the oven to 350 degrees F. Line cookie sheets with parchment paper. Set aside.
2. Cream together sugars, butter, yogurt, and eggs. Add vanilla.
3. Combine dry ingredients in another bowl. (To make powdered oatmeal, measure old fashioned oats into a blender and blend until all oats are powdered.) Add dry ingredients to the wet mixture. Add chips and nuts.

4. Form dough into 1 inch balls (cookie scoop works great) and bake for 12 - 15 minutes. Remove and cool on a wire rack.
5. Heat cold cookies in the microwave for several seconds for that warm-from-the-oven taste.