



CHOCOLATE CHIP OATMEAL COOKIES

1 cup quick-cooking oatmeal
1½ cups pecan or walnuts
1½ cups butter (3 sticks)
⅔ cup sugar
1 cup firmly packed brown sugar
2 eggs
1½ teaspoon vanilla extract
2 cups flour
1 teaspoon salt
1½ teaspoon baking soda
12 oz semi-sweet chocolate chips

Preheat oven to 250°F and place rack in center.

Toast oatmeal and nuts in baking sheet until lightly brown, about 10 min.

Remove and reserve.

Turn oven up to 375°F.

Cut butter into one inch pieces. Use metal blade to process with both sugars until smooth, about 2 min. Scrape bowl as necessary. Add eggs and vanilla and pulse until just mixed, about 6 times.

Add nuts, flour, salt, baking soda and half the oatmeal. Pulse until mix, about 8 times. Remove to large bowl add remaining oatmeal and chocolate chips and stir to mix. Drop but rounded teaspoons full onto baking sheets, one inch apart and bake until golden brown. About 11 minutes.

Makes approx. 70 cookies.