

SECRET RECIPE CHOCOLATE CHIP COOKIES

Source: Easy to Bake, Easy to Make

Cook/Prep Time: less than 1 hour

INGREDIENTS:

1/2 C rolled oats (regular OR quick)
1 1/2 tsp baking soda
1/4 tsp cinnamon
3/4 C firmly packed brown sugar
2 tsp vanilla extract
2 eggs
1 1/2 C chopped walnuts

2 1/4 C all-purpose flour
1/2 tsp salt
1 C (2 sticks) butter, softened
3/4 C granulated sugar
1 tsp lemon juice
3 C semisweet chocolate chips

DIRECTIONS:

Preheat oven to 350° F - cover 2 baking sheets with parchment paper - place rolled oats in blender/food processor - process till finely ground - combine oats, flour, baking soda, salt and cinnamon in mixing bowl.

In another bowl, cream butter, sugars, vanilla + lemon juice, using electric mixer - add eggs - beat till fluffy.

Stir flour mixture into egg mixture, blending well - add chocolate chips + nuts to dough - mix well. Using 1/4 C of dough for each cookie, scoop round balls with an ice-cream scoop and place 2 1/2" apart on prepared baking sheets.

Bake till cookies are lightly browned (16-18 minutes). Transfer to wire rack to cool completely - store in seal container to keep soft and chewy.

Makes: 24 (large) cookies