

Oatmeal Chocolate Chip Cookies

Ingredients:

2 cups butter/margarine (4 sticks or 1 pound)
3 cups brown sugar (not packed)
4 eggs
2 teaspoons vanilla
4 tablespoons water
3 cups flour (2 whole wheat, 1 unbleached white)
2 teaspoons baking soda
1 teaspoon salt
6 cups rolled oats (old-fashioned)
2-4 cups chocolate chips (2 cups in one standard package)
1-2 cups chopped walnuts (optional)

Directions:

Cream butter and sugar. This is easier if you put both in a large heat-resistant mixing bowl, put the bowl in a low oven for a bit, and then cream together.

Mix the eggs, water and vanilla together, and stir into the mixture above. Now taste this mixture; it's good!

Add the oatmeal and stir so that the oatmeal is well-coated with the mixture.

Add in the chocolate chips (2 cups chips makes it nicely chocolaty, and 4 cups makes it very chocolaty, much-beloved by those with chocolaty palates).

Add nuts if desired.

You may begin baking the cookies at this point, BUT the baking goes better and the cookies are more in harmony with the creation if you now WAIT about two hours (just let the batter sit) while the oatmeal absorbs the liquid in the batter. The batter will then be quite stiff, and easily shaped into little 1-inch balls in your fingers.

When cooking, bake at 350 degrees, for about 14-16 minutes (adjust for your oven). Put the batter on the cookie sheet without mashing them down; they will slowly sink into delicious chunky cookies as they bake.

This recipe makes 5-6 dozen cookies, nice sized ones too. Have fun!

[adapted from the Northfield Arts' Guild's "Art of Cooking" book]