



chocolate chip oatmeal cookies

A RECIPE FROM CHEF RICHARD • MAKES 4-5 DOZEN COOKIES

ingredients

- 1 1/4 cups packed light brown sugar
- 1 cup butter (softened)
- 1/2 cup granulated sugar
- 2 eggs
- 2 tablespoons milk
- 1 tablespoon vanilla
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 1/2 cups old fashioned oats
- 16 oz chocolate chips

directions

- Preheat oven to 350°F.
- Sift together baking soda, flour, and salt in a medium bowl. Set aside.
- In a separate bowl cream together light brown sugar, butter and granulated sugar.
- Add in eggs, milk, and vanilla.
- Stir into the flour mixture.
- Fold in old fashioned oats and chocolate chips.
- Cover and refrigerate the dough for at least an hour before placing dough balls on an ungreased cookie sheet. Space cookies 2 inches apart.
- Bake for 10-12 minutes.
- Cool for 1 minute on cookie sheet before transferring to cooling rack.