

Oatmeal-Chocolate Chip Cookies

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Makes 3 ½ dozen cookies

- 1 ½ cups packed brown sugar
- 1 cup butter or margarine, softened
- 1 tsp vanilla
- 1 egg
- 2 cups quick-cooking oats
- 1 ½ cups Gold Medal unbleached flour
- 1 tsp baking soda
- ¼ tsp salt
- 1 cup semisweet chocolate chips
- 1 cup chopped nuts, if desired

1. Heat oven to 350 degrees F. In large bowl, beat brown sugar, butter, vanilla and egg with electric mixer on medium speed until blended, or hand mix with wooden spoon. Add oats, flour, baking soda, and salt; mix well. Stir in chocolate chips and nuts.
2. On ungreased cookie sheets, drop dough by rounded spoonful 2 inches apart.
3. Bake 9-11 minutes or until golden. Cool for one minute on cookie sheets then place on cooling racks.

These also make GREAT bars and are even faster to make!

Instead of dropping into cookies, spread into a jelly roll pan or cookie sheet and bake 15-18 minutes or until golden.