

200 South Street Inn

Cookie Recipe

2 $\frac{3}{4}$ cups all purpose flour
1 tsp Baking soda
 $\frac{1}{2}$ tsp salt

2 $\frac{1}{2}$ cups old fashioned oats
2 cups chocolate chips
1 cup chopped walnuts (optional)

1 $\frac{1}{4}$ cups packed brown sugar
1 cups butter softened
 $\frac{1}{2}$ cup granulated sugar

2 eggs
1 tbsp. milk
2 tsp vanilla

Combine flour, baking soda and salt in a small bowl
Beat brown sugar, butter, granulated sugar in large bowl until creamy
Add eggs milk and vanilla
Gradually beat in flour mixture
Add in oats nuts and chocolate: mix well

Chill dough in fridge at least an hour before baking to promote cookies 'setting up'

Drop by rounded tablespoon onto a cookie sheet
9 per sheet as the cookies spread out quite a bit

Bake at **325 F** for about 10 to 14 minutes (try 350F for non-convection ovens).