

# Chewy Chocolate Chip Oatmeal Cookies

By: PANTHERA

"I modified Beatrice's Excellent Oatmeal cookies very slightly. I came up with something that my boyfriend went CRAZY over! I've never seen him enjoy cookies to that extent! He said I blew his mother's recipe away."

Original Recipe Yield 3 1/2 dozen

## Ingredients

- 1 cup butter, softened
- 1 cup packed light brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 3 cups quick-cooking oats
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips

## Directions

1. Preheat the oven to 325 degrees F (165 degrees C).
2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until just blended. Mix in the quick oats, walnuts, and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets.
3. Bake for 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

## Modification:

I did as suggested in other reviews and increased the flour by 1/2 cup and baking soda by 1/2 tablespoon, cut the salt to 1/2 tsp. This made the absolutely best cookies ever!! I made them this afternoon thinking they'd last the rest of the week. No way! Between my husband and two children, they'll be gone by tomorrow night. They're fantastic. I'll make these alot!