

## Choc-Oat-Chip Cookies

Chocolate chip cookies with oats, a different twist on an American favourite.

Prep Time: approx. 15 Minutes.

Cook Time: approx. 10 - 15 Minutes.

Ready in approx. 30 Minutes. Makes 48 cookies.



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8 oz	all-purpose flour	225 g
1 tsp	baking soda	5 ml
1/2 tsp	salt (optional)	2.5 ml
8 oz	brown sugar	225 g
3 oz	granulated sugar	90 g
6 oz	butter, unsalted (softened)	160 g
2	eggs	2
2 Tbsp	milk	30 ml
2 tsp	vanilla essence	10 ml
7 oz	rolled oats	200g
1 pkg	Nestlé Toll House semi sweet chocolate morsels	1 pkg
3.5 oz	pecans (chopped)	100g

## **Directions**

- 1** Preheat oven to 375°F.
- 2** Combine flour, baking soda and salt in a small bowl.
- 3** In a large mixing bowl beat together the brown sugar, granulated sugar and butter until light and creamy. Beat in eggs, milk and vanilla essence.
- 4** Gradually beat in the flour. Then add oats, Nestlé Toll House morsels and nuts and mix well.
- 5** Drop by rounded tablespoons onto ungreased baking sheets. Bake for 9-10 minutes for chewy cookies and 12-13 for crispy cookies.
- 6** Allow cookies to cool 1 minute on the baking sheet before transferring to wire racks to cool completely.

*Recipe courtesy of Nestlé*