

# Quaker's Chewy Oatmeal Chocolate Chip Cookies



## Ingredients

- 1/2 Pound(s) (2 sticks) margarine or butter, softened
- 1 Cup(s) firmly packed brown sugar
- 1/2 Cup(s) granulated sugar
- 2 Tablespoon(s) milk
- 2 Teaspoon(s) vanilla
- 1 3/4 Cup(s) all-purpose flour
- 1 Teaspoon(s) Baking Soda
- 1/2 Teaspoon(s) salt (optional)
- 2 1/2 Cup(s) Quaker® Oats-Old Fashioned
- 2 Cup(s) (12 ounces) semi-sweet chocolate chips
- 1 Cup(s) chopped nuts (optional)
- 2 Egg(s)

## How to make it

1. Heat oven to 375°F.
2. In large bowl, beat margarine and sugars until creamy.
3. Add eggs, milk and vanilla; beat well.
4. Add combined flour, baking soda and salt; mix well.
5. Add oats, chocolate chips and nuts, if desired; mix well.
6. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
7. Bake 9 to 10 minutes for a chewy cookie or 12 to 13 minutes for a crisp cookie.
8. Cool 1 minute on cookie sheets; remove to wire rack.
9. Cool completely.



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

About 5  
Dozen

## Made with



**Quaker® Oats-Old Fashioned**

10. Store tightly covered.