

Oatmeal Chocolate Chip Cookies

2 cups butter or margarine, softened
2 cups sugar
2 cups packed brown sugar
4 eggs
2 tsp vanilla extract
6 cups quick cooking oats
3 cups flour
2 tsp baking soda
1 tsp salt
2 cups (12 oz) semisweet chocolate chips

1. Cream butter, sugars, eggs and vanilla. The amount of sugar can be reduced by $\frac{1}{2}$ cup if desired.
2. Combine oats, flour, baking soda and salt; stir into creamed mixture. For a healthier choice, use $1\frac{1}{2}$ cups all purpose flour and $1\frac{1}{2}$ cups whole wheat flour.
3. Add chocolate chips and mix well. You can also substitute 1 cup chocolate chips and 1 cup pecans, or any combination of raisins, pecans and chocolate chips.
4. Chill dough for 1 hour or until firm.
5. Roll dough into $1\frac{1}{2}$ inch balls (2 tbsp/cookie); place on ungreased cookie sheets.
6. Bake at 350 degrees for 11-13 minutes or until lightly browned.

Makes about 7 dozen cookies.

Note:

Balls freeze well and can be baked from frozen at 350 degrees for 15 minutes.