

# Chocolate Chip Oatmeal Cookies

Makes: about 40

- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) brown sugar
- 1 egg
- 1/2 tsp (2 mL) baking soda
- 1 cup (250 mL) flour
- 2½ cups (625 mL) oatmeal
- 1 cup (250 mL) chocolate chips or as much as a 10-ounce (283 g) bag

1. Preheat oven to 350 F (180 C).
2. Using an electric mixer or just a wooden spoon, cream butter with the sugar.
3. Beat egg into butter-sugar mixture slightly. Stir in baking soda.
4. Mix in flour, then oatmeal. (If you've been using a mixer, you'll have to switch to a wooden spoon when you add the oatmeal because dough gets very heavy).
5. Stir in chocolate chips.
6. Using a soup spoon, drop dough (lumps a little smaller than golf balls) onto an ungreased cookie sheet (leave space for them to spread).
7. Bake for 12-15 minutes, or until golden brown. Let cool for a few minutes before removing from pan to cooling rack.