

King Arthur Flour's Favorite Chip Cookie

1 cup (2 sticks) butter
1 cup granulated sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla
2 cups King Arthur Unbleached All-Purpose Flour
2 1/2 cups rolled oats
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
2 cups (12 ounces) chips of your choice (chocolate, peanut butter, butterscotch) or mixed
1 to 1 1/2 cups chopped nuts (optional)

Cream butter and sugars, then beat in eggs and vanilla. Grind oats in a blender or food processor until they've turned to a coarse powder; add to sugar mixture along with flour, baking powder, baking soda, salt, chips and nuts.

Drop cookies by the teaspoonful onto ungreased baking sheets or parchment. Bake in a preheated 375°F oven for approximately 10 -12 minutes, or until cookies are lightly browned.

Yield: 6 dozen cookies.