



RECIPE NAME: Chewy & Goopy Chocolate Chip Cookies **FROM THE KITCHEN OF:** Daniel Pawlitzke '75

INGREDIENTS:

3 cups oats
1.5 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
2 teaspoons vanilla
2.5 sticks margarine OR butter
1 egg
3/4 cup brown sugar
1/2 cup white sugar
2 tablespoons Molasses
1 cup semi-chocolate chips
1/2 cup raisins or cranberries
(raisins if desired)

INSTRUCTIONS:

Preheat oven to 375. In a bowl combine: oats, salt, flour and baking soda. In another bowl combine margarine, sugars and molasses, egg & vanilla. Blend dry mixture into liquid mixture. Then stir in Chips & raisins (if desired). Cool in refrigerator. Place drops of cookie batter on un-greased cooking sheet, about 12 per sheet. Bake 8 to 10 minutes, until just set, do not over bake. Remove after 2 minutes, to cool completely. Store in tight container. makes about 30 - 36 cookies.

