



RECIPE NAME: Papa Handley's Cookies

FROM THE KITCHEN OF: Sam Handley '98

INGREDIENTS:

½ pound butter
2 cups flour
1 cup sugar
1 cup oatmeal (quick cooking)
⅔ cup light brown sugar
2 tsp baking soda
½ tsp salt
1 Tbsp vanilla
1 cup peanut butter (crunchy)
12 oz pkg. chocolate chips (often semi-sweet)
2 large eggs

INSTRUCTIONS:

Cream butter, both sugars, vanilla, and eggs. Add the peanut butter. In a separate bowl, combine flour, oatmeal, baking soda, and salt with a fork. Add to creamed ingredients. Add chocolate chips.

Bake in oven pre-heated to 366° for 12-16 minutes.

Additional Notes: Usually we portion out the entire recipe with a size 24 portion spoon onto cookie sheets and freeze before putting in a ziploc to store.



University of Wisconsin
Stevens Point

STEVENS POINT • MARSHFIELD • WAUSAU