

Life With Lovebugs

A family site for moms & their little lovebugs!



Ingredients:

- 1 cup butter, softened
- 3/4 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 cups quick or old fashioned, uncooked
- 1 cup chocolate chip cookies

Directions:

1. Heat oven to 350° F. In large bowl, beat butter and sugars on medium speed of electric mixer until creamy.
2. Add eggs and vanilla; beat well. In a separate bowl, combine flour, baking soda, cinnamon and salt.
3. Slowly add the flour mixture to the egg mixture until combined well. Stir in oats and chocolate chips.
4. Drop dough by rounded spoonfuls onto ungreased cookie sheets.
5. Bake 8 to 10 minutes or until light golden brown. Cool cookies for 1-2 minutes and then transfer to a wire rack to cool completely.
6. Store tightly covered. Makes 4 dozen