**OATMEAL CHOCOLATE CHIP COOKIES**

**Makes 9-10 cookies**

**Ingredients:**

![C:\Documents and Settings\mv12438\Local Settings\Temporary Internet Files\Content.IE5\GWY255AZ\MC900391438[1].wmf]()60 mL margarine

60 mL granulated (white) sugar

50 mL packed brown sugar

½ egg - about 25 mL

(Share one egg with another recipe group)

![C:\Documents and Settings\mv12438\Local Settings\Temporary Internet Files\Content.IE5\499ANT0A\MC900412558[1].wmf]()125 mL whole wheat flour

125 mL rolled oats

25 mL wheat germ

2½ mL baking powder

2½ mL baking soda

60 mL chocolate chips

**Method:**

***\*NOTE – This recipe has a tendency for the dough to be very dry if you pack down your flour or oats. Be sure to spoon them gently in to the dry measures before levelling.***

1. Place oven rack in centre position or one below centre (for crispier bottom).

Preheat oven to 375ºF.

1. Cream together the margarine, white sugar and brown sugar until very light and creamy.

Use an electric mixer or wooden spoon.

1. Beat in the egg until thoroughly mixed.
2. Combine the remaining ingredients (except chocolate chips) in a separate bowl.

Add to creamed mixture, using a wooden spoon. Mix well.

1. Stir in chocolate chips.
2. Drop by teaspoonsful, about 2-3 cm apart, onto an **ungreased** baking sheet. If your dough is

on the dry side, use your hands to shape the dough into ping-pong sized balls.

Place on the cookie sheet. Press down gently with the palm of your hand to flatten slightly.

1. Bake for 10 – 12 minutes or until golden brown around the edges only.

**Baking time will vary, depending on the size of your cookies**.

1. Let cool for a few minutes on baking sheet and then remove to a wire rack to finish cooling.

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