

CHOCOLATE CHIP OATMEAL COOKIES

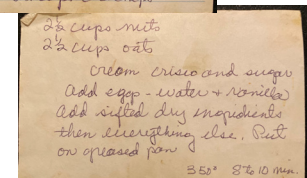
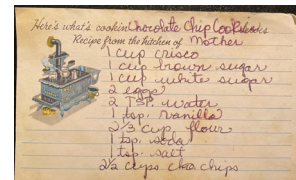
Kitchen Notes

Making my great-grandmother's recipe for chocolate chip oatmeal cookies is a family favorite. My grandmother "Gran" taught me how to make her mother's recipe when I was in high school. I have endless memories of my Gran making these cookies and bringing them on family trips, sending the cookies on golf trips for my dad, uncle, and their friends, and gifting the cookies to my employers throughout my early legal career. Of course, Gran made them for her friends and church family, too. My family lost Gran to cancer in 2016. Since then, I have spent more time cooking and using her recipes (including the chocolate chip oatmeal cookies) and sharing that food with those closest to me. I am not just happy, but I am also proud, to share this recipe with you. Most of my Gran's recipes only list the ingredients and amounts; instructions were rarely given. Below are photos of Gran's original, handwritten recipe card for chocolate chip oatmeal cookies:



Ingredients

- 1 Cup Crisco
- 1 Cup Brown Sugar
- 1 Cup White Sugar
- 2 Eggs
- 2 Tablespoon Water
- 1 teaspoon Vanilla Extract
- 2 1/3 Cup Flour
- 1 teaspoon Baking Soda
- 1 teaspoon Salt
- 2 1/2 Cup Semi-Sweet Chocolate Chips
- 2 1/2 Cup Pecan Pieces
- 2 1/2 Cup Quick Oats



Directions

1. Preheat the oven to 350°F.
2. Cream together sugars and Crisco until smooth and soft.
3. Add eggs, water and vanilla. Mix.
4. Sift together flour, baking soda, and oats and add it to the mixture.
5. Add remaining ingredients—chocolate chips and pecan pieces. Mix.
6. Scoop the cookies with a Tablespoon and roll into a small ball. Place the balls onto a greased cookie sheet.
7. Bake for 8–10 minutes.
8. Once out of the oven, use a spatula to take the cookies off the tray immediately and put on a wire rack or wax paper to cool.

