

## Encouraging Chocolate Chip Cookies

Nothing is more encouraging than chocolate! I have been making these for years whenever my husband needs a boost. You can substitute dark chocolate for extra antioxidants. This is also a great oatmeal raisin recipe. (Leave out the milk chocolate, chocolate chips, and pecans while adding 1 1/2 cups of raisins and 1 cup rolled oats at the end.)

### Ingredients

- 2 cups rolled oats
- 4 oz milk chocolate
- 2 1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 sticks cold butter
- 1 cup sugar
- 1 cup brown sugar
- 2 large eggs, beaten
- 2 teaspoons vanilla
- 1 1/2 cups chocolate chips
- 1 cup pecans chopped

- 1 Preheat oven to 300 degrees. Line cookie sheets with parchment paper, silpad, or spray.
- 2 In a food processor, grind oats and chocolate bar until very fine. Whisk together with flour, baking soda, baking powder, and salt. Set aside.
- 3 Beat the butter and sugars until blended. Add the eggs and vanilla. Gently mix in the dry ingredients. Add the chocolate chips and pecans last.
- 4 Place heaping scoops on cookie sheets and bake for 8-10 minutes. Be careful not to over bake. Carefully move the cookies to a wire rack to cool.