

Oatmeal Chocolate Chip Cookies

(a.k.a. Pandemic Therapy Cookies)

1/3 cup granulated sugar
1/2 cup packed brown sugar
¼ cup softened butter or margarine (I added about 1 teaspoon extra)
¼ cup shortening
½ teaspoon baking soda
½ teaspoon ground cinnamon
½ teaspoons vanilla (I added a few extra drops...love vanilla!)
¼ teaspoon baking powder
¼ teaspoon salt
1 egg

Mix well until all ingredients are incorporated.

1 cup all-purpose flour
1 ½ cups of quick cooking oats
1 cup semi-sweet chocolate chips
½ cup chopped nuts (optional)

Stir in remaining Ingredients.

Heat oven to 375 degrees. Mix the first ten ingredients together. After all these ingredients are mixed together, stir in oats, flour, chocolate chips and nuts. Drop dough by rounded teaspoons about 2 inches apart onto ungreased cookie sheet. (I use a silicone mat* on my cookie sheets.) Bake 10-12 minutes until cookies are light brown. Don't overcook. Remove them when they are still a little soft. Remove from cookie sheet and allow to cool. (Or, do like I did and eat them as soon as possible!!) This recipe usually makes about 2 dozen cookies.

*I love my silicone mats. Click on this link to purchase from [Amazon](#).