



'The Amazing Chocolate Chip, Oatmeal, Pecan Cookies'

1) Wet ingredients:

- 1/3 cup each of butter and shortening.
- 1 cup each of brown and white sugar.
- 1/2 tablespoon vanilla.
- 2 eggs.

2) Dry ingredients:

- 1 3/4 cups all-purpose flour.
- 1 1/4 cup oatmeal
- 1/2 cup each pecans and chocolate chips.
- 1/2 teaspoon each of salt and baking soda.

3) Directions:

1. Pre-heat oven to 375 degrees Fahrenheit. (190 degrees Centigrade).
2. Combine all **dry ingredients**.
3. In a separate bowl, mix butter and shortening until uniform.
4. Add both sugars and blend. Add eggs, one at a time, while blending.
5. Add vanilla.
5. Add pre-combined dry ingredients.
7. Place golf-sized balls of cookie dough on a slightly greased cookie sheet.
8. Bake for 14 minutes, or until edges are slightly browned. Do not overcook or cookies will not be as moist.

Enjoy!!!...Donald Cooper...donaldcooper.com