



MY FAVORITE RECIPE





OATMEAL CHOCOLATE CHIP COOKIES





INGREDIENTS





**2 sticks butter, softened
to room temperature**





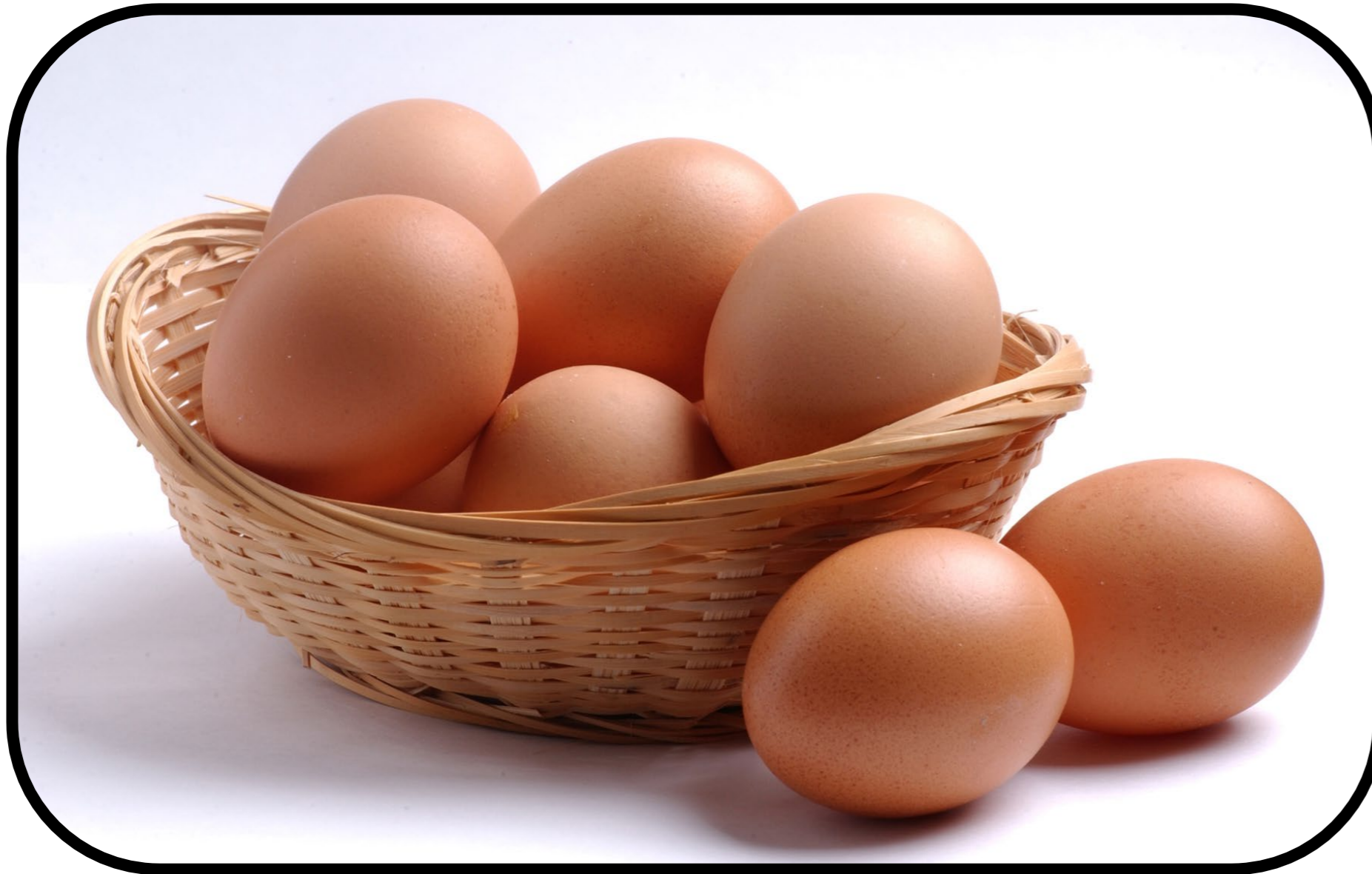
**1 cup
brown sugar**





**1 cup
granulated sugar**





2 large eggs





**1 teaspoon
vanilla**





**1 teaspoon
baking soda**





**1 teaspoon
baking powder**





**1 teaspoon
salt**





**2 cups
all-purpose flour**





**2 1/2
cups oats**





**2 cups chocolate chips
or chocolate chunks**





INSTRUCTIONS





**Preheat the oven to
350 degrees F.**





**Preheat the oven to 350
degrees Fahrenheit.**





**Grease two baking sheets
with cooking spray.**





**With a mixer, cream together the
butter and sugars until light and
fluffy.**





**Add eggs and vanilla. Beat until
creamy and well-combined.**





Add baking soda, baking powder, salt and mix well.





Add flour, oatmeal and chocolate chips. Mix until evenly combined.





Scoop the dough into balls and place a couple inches apart on the baking sheets.





**Bake at 350 degrees
for about 9 or 11 minutes.**





Cursos de Inglés ATS



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