
Chocolate Chip Cookies

This is for a large batch of cookies made in a 5 quart or larger electric mixer bowl. You can also easily make half a batch.



- 4 cups all purpose flour
- 5 cups oatmeal – old fashioned or 1 minute (not instant). Grind in a blender until no more flakes but not powder, a little texture is best. Measure the oatmeal before grinding.
- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons baking soda

Y'all Come Over
Martha Burditt
Recipes at
Yallcomeover.com

After blending the oatmeal in 2 or 3 batches, thoroughly stir together all these dry ingredients in a large bowl. Set aside.

- 2 cups sugar
- 2 cups light brown sugar
- 1 cup butter, softened
- 1 cup butter flavored Crisco

Cream together on a medium speed in a large electric mixer bowl with a paddle attachment. Run one more minute after you think it is thoroughly combined.

- 4 eggs – 2 large, 2 extra large
- 3 teaspoons vanilla extract

Add the eggs one at a time while beating the mixture. Pour in the vanilla and combine.

Stop the mixer and pour in about $\frac{1}{4}$ of the reserved flour mixture. Run the mixer on slow. Repeat until all the flour is combined in

the cookie dough. Remove from the mixer stand. Using a sturdy spoon, stir in 24 oz. chocolate chips (4 cups). I prefer 2 cups semi-sweet chips and 2 cups dark chocolate. Add 2 or 3 cups chopped nuts if desired.

Preheat the oven to 350 degrees. Drop by spoonful on ungreased cookie sheet. Bake about 9 minutes. Remove from the oven and let them set for about 2 minutes on the cookie sheet then place the cookies on a wire rack to cool. Yum!

This recipe is very forgivable. You can refrigerate the dough for 2 or 3 days before baking. The uncooked dough freezes very well. Spread a log of dough on wax paper, roll it up and place in a zip lock bag (remember to put the date on your bag). Will keep 2 or 3 months in the freezer.

To repeat, here is the complete list of ingredients:

4 cups all purpose flour

5 cups oatmeal – old fashioned or 1 minute (not instant).

1 teaspoon salt

2 teaspoons baking powder

2 teaspoons baking soda

2 cups sugar

2 cups light brown sugar

1 cup butter, softened

1 cup butter flavored Crisco

4 eggs – 2 large, 2 extra large

3 teaspoons vanilla extract

24 oz. chocolate chips (4 cups)