

Oatmeal Chocolate Chip, Nut Cookies

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Prep time: 1 Hr

Cook time: 13 Mins

Yields: 4 dozen (48 cookies)

In a food processor/blender, pulse to coarse/fine:

2 ½ cups Rolled/Quick Cooking Oats

In a medium size bowl combine and mix well:

the powdered oats

2 cups All Purpose Flour

1 teaspoon Baking Powder

1 teaspoon Baking Soda

½ teaspoon Salt

In a blender, blend together until frothy:

4 teaspoons Ener-G Egg Replacer Powder

7 tablespoons Warm Water

In another large mixing bowl, cream together with hand mixer until light and fluffy:

1 cup Unsalted Butter, softened

1 cup Granulated Sugar

1 cup Light Brown Sugar, packed

Beat in:

the EnerG mixture

1 tsp vanilla extract

Add the flour mix to the sugar mixture; mix well.

Stir in:

1 ½ cups Semisweet Chocolate Chips

1 ½ cups Coarsely Chopped Walnuts or Pecans

Cover the bowl with a plastic wrap and chill the dough at least for an hour. Around the 45th minute, start preheating the oven to 350F/175C for 15 minutes.

Scoop out heaping tablespoons of cookie dough; drop on ungreased cookie sheet 2 inches apart. Bake on middle rack for 10-12 minutes or until lightly browned.

For crisper cookies, flatten the dough instead of just dropping them. The scooped out dough doesn't spread much, so it's very chewy in the middle. The baking time will also reduce by a minute or two, about 13 minutes on an aluminum pan.

To use 2 cookie sheets at a time, shift the pan from the middle layer to the bottom layer and vice-versa after 6 minutes.

Remove the baking sheets from the oven and place them on wire racks. Let the cookies stand for 5 minutes because the cookies will continue to bake.

After 5 minutes, transfer the cookies to the cooling racks directly using a spatula and let them cool completely before storing in an airtight container.