

CHOCO-CHIP OATMEAL COOKIES ..... Linda Clary's

- 1 1/4 cups margarine or butter, softened
- 3/4 cup firmly packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups Quick or Old Fashioned Quaker Oats, uncooked
- 1 12-ounce package semi-sweet chocolate pieces
- 3/4 cup chopped nuts

Heat oven to 375 degrees. Beat together margarine and sugars until light and fluffy. Beat in egg and vanilla. Gradually add combined flour, baking soda and salt; mixing until thoroughly blended. Stir in oats, chocolate pieces and nuts. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 9-11 minutes. Cool 1 minute on cookie sheet; remove to wire cooling rack. Store in tightly covered contained. Makes 6 dozen cookies.

