

MRS. FIELDS \$250.00 COOKIES ..... Linda Shane's

"I don't know if the following story is true or not. I've since seen it denied by Mrs. Fields. But, they are delicious and taste like Mrs. Fields cookies."

A lady inquired about getting the recipe at a Mrs. Fields store and was informed she could have it for \$25. She called the proper number for obtaining the recipe and asked them to put the charge on her credit card. The recipe arrived - along with her credit card receipt showing she had paid \$250 for it. Her attorney told her the deal was legal, and she was responsible for \$250, rather than \$25. For revenge, she shares the recipe with everyone she can reach! So for you, the recipe is free. Bon Appetite'!

Cream together:

2 cups butter  
2 cups sugar  
2 cups brown sugar

Add:

4 eggs  
2 teaspoons vanilla

In a separate bowl, blend:

4 cups flour  
5 cups oatmeal (put small amounts in blender after measuring until it turns to powder)  
1 teaspoon salt  
2 teaspoons baking powder  
2 teaspoons baking soda

Mix all ingredients together and add:

24 ounces of chocolate chips  
1 8-ounce plain Hershey bar, chopped  
3 cups chopped nuts (any kind)

Place golf-ball sized cookies 2 inches apart on an ungreased cookie sheet. Bake at 375 degrees for 6 minutes. Makes 112.

