

WORLD'S BEST SOFT & CHEWY OATMEAL CHOCOLATE CHIP COOKIES

from www.harvardhomemaker.com



1/2 cup unsalted butter, softened

1/2 cup Crisco

3 tsp. milk

1 cup packed brown sugar (I have used both dark and light brown sugar with good results)

1/2 cup white sugar

2 eggs

2 tsp. vanilla extract

1 1/2 cups all-purpose flour

1/2 tsp. baking soda

1/2 tsp. salt

3 cups quick-cooking oats

1 1/2 cups semisweet chocolate chips

DIRECTIONS:

Preheat the oven to 325°.

In a large bowl, cream together the butter, Crisco, milk, brown sugar, and sugar until smooth. Beat in eggs one at a time; then stir in the vanilla. Mix together the flour, baking soda, and salt. Add these dry ingredients to the creamed mixture and combine until just blended. Mix in the oats; then add the chocolate chips.

Drop the batter by heaping spoonfuls onto an ungreased baking sheet. Bake for 12-14 minutes or until just set. Allow cookies to cool on the baking sheet before transferring with a thin spatula (that easily slides under the cookies) onto wax paper on your counter. Yield is about 42 cookies.

Enjoy! You can also freeze these for later. I hope you like them as much as we do! We think these are the best oatmeal chocolate chip cookies on the planet!!