

CHOCOLATE CHIP OATMEAL COOKIES

1 stick margarine
½ cup firmly packed brown sugar
¼ cup sugar
½ teaspoon salt
½ teaspoon cinnamon
1 egg
½ teaspoon vanilla
¾ cup flour
½ tsp. baking soda
1 and ½ cups rolled oats
½ cup chocolate chips



Day 1:

1. In the electric mixer, cream together the sugars and margarine until light and fluffy.
2. Add egg and vanilla and beat well.
3. In a separate bowl, stir together the flour, baking soda, cinnamon, and salt.
4. Add the dry ingredients to the mixer and beat well.
5. Stir in the oats and chocolate chips with a cooking spoon.
6. Place dough in Ziploc bag and refrigerate overnight.

Day 2:

1. Preheat oven to 350° F.
2. Drop by spoonfuls onto ungreased cookie sheet.
3. Bake 10-12 minutes or until light golden brown

