

U The Lexingtonienne U

OATMEAL TOFFEE CHOCOLATE CHUNK COOKIES

- 2 sticks of butter or 1 butter-flavored Crisco stick
- 1 1/4 C light brown sugar
- 1/2 C sugar
- 2 eggs
- 2 T milk
- 2 t vanilla
- 1 3/4 C flour
- 1 t baking soda
- 1/8 t salt
- 2 1/2 C oats
- 1 (11-oz) bag chocolate chunks
- 1 C (or a little less) toffee brickle

Preheat oven to 350. In a large bowl, cream butter and sugars. Add eggs, milk, and vanilla and mix on low speed. Combine dry ingredients in a separate bowl, then mix into cookie mixture in two batches. Mix in oats. Then mix in chocolate chunks and toffee. Drop by spoonfuls onto foil-lined cookie sheets (for easier clean up). Bake about 5 minutes, turn your cookie sheet, and bake about another 5 minutes or until desired doneness. Inhale.

You can add a cup of dried cherries if you like, for a little punch of sour. Or you can leave out the toffee and just go with basic oatmeal chocolate chips. You can also use butterscotch chips instead of chocolate. Basically this is a very flexible recipe that will allow you to do just about anything you want.

