

Cookies - Choc-Oat-Chip

1 cup (2 sticks) margarine or butter, softened

1 1/4 cups firmly packed brown sugar

1/2 cup granulated sugar

2 eggs

2 tablespoons milk

2 teaspoons vanilla

1 3/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt (optional)

2 1/2 cups Quaker Oats (quick or old fashioned, uncooked)

One 12-ounce package (2 cups) semi-sweet chocolate morsels

1 cup coarsely chopped nuts (optional)

1. Heat oven 375 degrees
 2. Beat butter and sugars until creamy. Add eggs, milk and vanilla; beat well.
 3. Add flour, baking soda and salt; mix well.
 4. Stir in oats, chocolate morsels and nuts; mix well.
 5. Drop by rounded measuring tablespoons full onto (un)greased cookie sheet.
 6. Bake 9 to 10 minutes for a chewy cookie or 12 to 13 minutes for a crisp cookie.
 7. Cool 1 min. on cookie sheet: remove to wire rack. Cool completely
- About 5 dozen 2 1/2 inch cookies.