

Cookies - Whole wheat toll house

- 1 cup whole wheat pastry flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 10 tablespoons unsalted butter, softened
- 1 cup brown sugar, packed
- 1 egg, lightly beaten
- 1 1/2 teaspoons vanilla extract
- 1/2 cup old-fashioned rolled oats
- 1 cup chocolate chips
- 1/2 cup nuts, chopped

Preparation

1. Preheat the oven to 350°F. Lightly oil a baking sheet or cover with parchment paper.
2. In a large bowl, sift or whisk together the flour, baking soda, and salt. Cream the butter with the brown sugar until light in color, about 4 minutes. Beat in the egg until well incorporated. Stir in the vanilla. Add the flour mixture to the butter mixture and blend well. Stir in the oats, chocolate chips, and nuts.
3. Drop by teaspoonfuls onto the prepared cookie sheet. Bake for 10 minutes, or until brown. Cool on a wire rack. Makes 4 to 5 dozen cookies.