

Chocolate Chip Cookies

The best chocolate chip recipe ever in my opinion.



DOUBLE TREE HOTEL CHOCOLATE CHIP COOKIES

- 1/2 cup oatmeal
- 2 1/4 cups flour
- 1 1/2 tsp baking soda
- 1 tsp salt
- 1/4 tsp cinnamon
- 1 cup softened butter
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 1 1/2 tsp vanilla
- 1/2 tsp lemon juice
- 2 eggs
- 3 cups semi-sweet chocolate chips (I use 1/2 dark and 1/2 regular)
- 1 1/2 cups chopped walnuts (I use pecans)

Grind oatmeal in food processor or blender until fine. Combine ground oats, flour, baking soda, salt and cinnamon in medium bowl.

Cream together the butter, sugars, vanilla and lemon juice with an electric mixer. Add the eggs and mix until smooth, gradually add dry mixture into wet mixture and blend well. Add the chocolate chips and nuts.

For best results, chill the dough overnight in the fridge or until thoroughly chilled. Spoon about 1/4 cup mound on ungreased cookie sheet about 2 inches apart. Bake in preheated oven at 350° F for 16-18 minutes or until cookies are light brown and soft in the middle. After baked remove cookies to a cooling rack; when cool enjoy or eat while still warm and chocolate gooey. I freeze what I won't use that day and take out 1 or 2 daily to thaw and eat. You can also freeze half of the dough for later use, be sure to wrap good in plastic to prevent freezer burn.