

## Chris's Favorite Cookies

**2 STICKS SALTED BUTTER OR MARGERINE**  
**3/4 GRANULATED SUGAR**  
**3/4 CUP BROWN SUGAR**  
**2 EGGS**  
**1 TSP. BAKING SODA**  
**1/4 TSP. SALT**  
**1 TSP. VANILLA**  
**2 1/2 CUPS ALL-PURPOSE  
FLOUR (WHITE-LILY)**  
**1 CUP QUICK OATMEAL  
(NOT OLD FASHIONED)**  
**1/2 BAG SEMI-SWEET CHOCOLATE CHIPS**  
**1/2 BAG MINI SEMI-SWEET CHOC. CHIPS**  
**1 CUP CHOPPED PECANS**



Preheat the oven to 375 degrees. Using an electric mixer and mixing bowl, mix butter and sugars until fluffy. Add eggs. Add soda, salt, and vanilla. Add flour 1/2 cup at a time and mix well.

Turn off mixer and scrape sides and bottom of mixing bowl, so all ingredients are incorporated into dough. Mix 1 minute. Add oatmeal, chocolate chips, and pecans mix until blended. Drop by heaping teaspoons onto greased cookie sheet or parchment lined cookie sheet. Place 1 1/2 inches apart. Bake for 8 minutes for chewy cookies, and 10 minutes for crunchy cookies. Cool on a cookie rack. Yield: 4 dozen cookies