



Solid equipment. Sound advice.

N50 MIXER RECIPES

DOUBLE CHOCOLATE CHIP OATMEAL COOKIES **Yield: 5 Dozen**

1 cup butter softened
1 cup brown sugar, packed
1/2 cup white sugar
2 eggs
2 teaspoons vanilla
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
3 cups quick cooking oats
1 cup semi-sweet chocolate chips
1 cup milk chocolate chips

Preheat oven to 325°.

In the mixer bowl using the “B” flat beater, cream together butter, white and brown sugars on speed 1 until smooth and creamy (scraping bowl as necessary).

Add eggs one at a time, mixing after each one.

Add vanilla, mix on speed 1 for 2 – 3 minutes.

In a separate bowl, combine flour, baking soda and salt.

Pause mixing to add flour mixture to the butter mixture 1 cup at a time. Mix on speed 1 after each addition until all flour is incorporated. Scrape bowl as necessary.

Add oats 1 cup at a time, as with flour, until all oats are added.

Mix in the chocolate chips on speed 1 until chips are distributed evenly.

Scoop cookie dough onto ungreased cookie sheets one tablespoon at a time, 2 inches apart. Bake for 10 – 12 minutes in oven or until set. Let cookies cool on sheets for 2 minutes, then remove to wire rack to cool completely.