# Mrs. Glennon’s Chocolate Chip Cookie Recipe

250 ml room temperature butter 1 cup

175 ml white (or golden) sugar ¾ cup

250 ml dark brown sugar 1 cup

2 eggs

5 ml vanilla 1 tsp

500 ml flour 2 cups

5ml baking soda 1 tsp

Fg of salt

500 ml quick oats 2 cups

500 ml chocolate chips 2 cups

100 ml score bits – optional \* ½ cup

Preheat your oven to 350 degrees

Use parchment paper or silpat liner on the cookie sheet(s)

Cream butter with both sugars until fluffy

Add eggs and vanilla to the butter and sugars until well combined

In a separate bowl sift flour, baking soda & salt together

Add the quick oats & score bits to the flour and stir to coat

Mix the dry ingredients into the butter and sugar mixture until combined

Finally add the chocolate chips

Mix thoroughly!

Drop tbsp size balls of cookie dough onto cookie sheet (12 per cookie sheet)

Leave enough space between the unbaked cookies so they can spread in the oven

Bake 10-12 min or until lightly golden brown

Take them out of the oven when they are slightly undercooked and leave them on the cookie sheet to cool completely.

Makes 36-40 cookies

Enjoy!