

# Oatmeal Mountain Cookies

## HolisticQ Signature Recipe

These delicious oatmeal chocolate chip cookies have JUST the right combination of crisp on the outside, chewy on the inside. With a Big amount of bittersweet chocolate chips! This is our favorite cookie recipe!

### Ingredients:

16 tablespoons butter (2 sticks) softened  
1/2 cup cane sugar  
1 tablespoon molasses (optional)  
2 large eggs  
1 tablespoon vanilla extract  
2 cups all-purpose flour  
1 cup rolled oats (old fashioned are best)  
1 tsp baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
10 oz bag of bitter-sweet mini chocolate chips (the entire bag of minis)

Make cookies!

Preheat oven to 325°

- In a large bowl beat the butter, cane sugar and molasses until smooth.
- Beat in the eggs and vanilla into the butter/sugar mixture and set aside.
- In a separate bowl, whisk together the flour, oats, baking powder, baking soda and salt then add to the butter/sugar mixture and mix until well incorporated.
- Stir in the chocolate chips.
- Using a 1/4 cup measure, scoop the cookie dough onto parchment lined cookie sheet leaving 2 inches apart between cookies.
- Bake the cookies for 14-17 minutes until they are light golden brown with slightly darker edges.
- Remove from the oven and carefully transfer them to a rack to cool. You may have several loads to bake with this recipe.
- ENJOY!!!