

Breaking Bread

with the Williams Family...
Ingrid's Recipes



Colossal Chocolate Chip Cookies

Ingredients:

- 2 cups butter, softened
- 2 cups sugar
- 2 cups firmly packed light brown sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 5 cups uncooked regular oats
- 3 cups semisweet chocolate morsels
- 1 1/2 cups dried sweetened cranberries
- 1 (7 oz.) milk chocolate candy bar, coarsely chopped
- 2 cups chopped walnuts

1. Beat butter at medium speed with a heavy-duty electric mixer until creamy. Gradually add sugars, beating well. Add eggs and vanilla. Beat well
2. Combine flour and next 3 ingredients; gradually add to butter mixture, beating well.
3. Process oats in a food processor until finely ground. Gradually add to butter mixture, beating well. Stir in chocolate morsels, cranberries, chopped chocolate, and walnuts.
4. Shape cookie dough into 2-inch balls. Place 3 inches apart on baking sheets. Flatten each ball to a 2 1/2 inch circle. Bake at 375° for 8 to 10 minutes or until lightly browned.
5. Cool slightly on baking sheets. Remove to wire racks to cool completely.

Yields: 4 dozen