

Orange Oatmeal Chocolate Chip Cookies

- 1 cup butter or margarine
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 tsp vanilla
- 3 cups oatmeal
- 2 cups flour
- 1 tsp salt
- 1 tsp baking soda
- Grated rind of 1 Orange
- 1 Orange cut into 4 then processed in food processor
- 2 1/2 cups choc chips

Preheat oven 350. Process orange in food processor - remove. In (my kitchen aid mixer) large mixing bowl, cream butter/margarine and sugars together. Add eggs and vanilla. Beat until smooth. Add dry ingredients, rind and orange to creamed mixtures, mixing well. Stir in Choc chips by hand. Drop by spoonfuls onto a parchment lined cookie sheet. Do not flatten the cookie. Bake 10-12 minutes. My time is 8-9.

Depends on your oven. Yields 3 dozen ...I use a large scope and place them 1/2" apart but I don't flatten.

Note: I use my food processor to process the whole orange cut into sections; And a kitchen aid mixer as it is quite thick for the whole recipe. They are my kids and hubby's favourite cookie.