

## **Graduation Day Chocolate-Chip Cookies**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

1/2 cup (1 stick) sweet butter at room temperature  
1/2 cup sugar  
1/2 cup brown sugar  
1 egg  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 cup flour  
1-1/4 cups blended oatmeal (oatmeal pulverized into a powder in your blender)  
1/2 cup pecans, also pulverized (optional but good)  
1 cup chocolate chips  
2 ounces milk chocolate, cut into small chunks

### *Instructions:*

Preheat the oven to 375 degrees. Cream together the butter and the sugars. Beat in the egg, followed by the baking powder and salt. Stir in the flour; then the oatmeal, pecans, and chocolate.

Shape the dough into balls—either 6 large ones or 12 medium ones. Place them on parchment- or silicone-covered cookie sheets, flatten them with your hand (they don't really spread), and bake them until the brown nicely, at least 12 to 14 minutes. Let the cookies cool on the sheets for a couple of minutes; then remove them to a wire rack to cool.

Makes 6 to 12 cookies—or even more smaller ones!