

Double Chocolate Cookies



Ingredients

- 2 cups (12 oz) semi-sweet chocolate chips, divided
- 1 ¼ cups all-purpose flour
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt (optional)
- 1/2 lb (2 sticks) margarine or butter, softened
- 3/4 cup firmly packed brown sugar
- 1 egg
- 1 tsp vanilla
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)

How to make it

1. Heat oven to 350°F.
2. In small saucepan, melt 1 cup chocolate chips over low heat; cool.
3. In medium bowl, combine flour, baking powder, baking soda and salt; mix well.
4. In large bowl, beat margarine and sugar with electric mixer until creamy.
5. Blend in melted chocolate, egg and vanilla.
6. Gradually add flour mixture; mix well.
7. Stir in oats and remaining 1 cup chocolate morsels.
8. Drop by rounded tablespoonfuls onto ungreased cookie sheet.
9. Bake 12 to 14 minutes or until set.
10. Cool 2 minutes on cookie sheet; remove to wire rack.
11. Store tightly covered.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12-14 min	22 min	36

Made with



Quaker® Oats-Old Fashioned