



Bake Bliss

PREPARE YOUR TASTE BUDS AND BAKE THE COOKIES

Oatmeal Cookies

INGREDIENTS

- 3 cups old fashioned oats
- 2 cups granulated sugar
- 8 tablespoons butter
- ½ cup low-fat milk
- Raisins or chocolate chips to taste (optional)

DIRECTIONS

- 1 Combine sugar, margarine and milk in a large saucepan.
- 2 Bring to a boil over medium heat, stirring frequently.
- 3 Remove from heat and stir in the oats (and raisins and chocolate chips if opting for those).
- 4 Use a tablespoon to drop cookies onto wax paper. No baking needed.
- 5 Let stand until firm and enjoy! Store in an airtight container in refrigerator.



Chocolate Chip Cookies

INGREDIENTS

- 3 cups all-purpose flour
- ¾ cup brown sugar
- 2 eggs
- 1 cup butter – softened
- 1 cup semi-sweet chocolate chips (can substitute vegan and allergen-free chocolate chips or cacao nibs)
- 1/2 tsp baking soda

DIRECTIONS

- 1 Preheat oven to 350 °F (175 °C).
- 2 Sift flour, add the sugar and stir in the eggs.
- 3 Mix butter and baking soda into flour mixture until dough is creamy; fold in chocolate chips.
- 4 Spoon pieces of dough onto a baking sheet, setting them about 3 inches apart.
- 5 Bake until edges begin to brown, about 10-15 minutes.
- 6 Let cool, enjoy!

