

## **Nancy Joie's Chocolate Chip Oatmeal Cookies**

In a medium-sized mixing bowl, combine the following ingredients—

- 1  $\frac{3}{4}$  cups of all-purpose flour
- 1 teaspoon of baking soda
- $\frac{1}{2}$  teaspoon of sea salt

In a large mixing bowl, combine the following ingredients. Beat until creamy.

- 1  $\frac{1}{4}$  cup of dark brown sugar (packed)
- 1 cup (or 2 sticks) of butter or margarine (softened)
- $\frac{1}{2}$  cup of Aunt Sue's raw wild-natural honey

Then add the following ingredients to the sugar/butter/honey mixture. Beat in eggs, milk (or water), and vanilla extract.

- 2 large eggs
- 2 tablespoons of milk (or water)
- 2 teaspoons of vanilla extract

Then gradually beat in the following items—

- Flour/baking soda/salt mixture from above
- 2  $\frac{1}{2}$  cups of quick oats (or old-fashioned oats)
- 2 cups of NESTLE TOLL HOUSE semi-sweet chocolate morsels
- 1 cup of coarsely chopped walnuts

Mix well. Using a rounded tablespoon, drop the cookie dough onto an ungreased baking sheet (or use a "cup cake tin").

Preheat the oven to 375°F. Bake for 9 to 10 minutes for chewy cookies or 12 to 13 minutes for crispy cookies. Cool cookies on baking sheets for 1 minute, then remove to wire racks cool completely. Makes about 4 dozen cookies.

Do enjoy!