

Chocolate Chunk Walnut Oatmeal Cookies

Nutrition Facts:	
Yield	32 servings
Calories	92
Fat	5 g
Sodium	54 mg

Code
\$ Q GF



Ingredients Needed:

6 tablespoons unsalted butter
3/4 cup packed light brown sugar
1/3 cup all-purpose flour
1/3 cup whole-wheat flour
3/4 teaspoon baking soda
1 1/2 cups old-fashioned oats
1/2 teaspoon salt
1 large egg, lightly beaten
1 teaspoon vanilla extract
1/2 cup chopped walnuts
3 ounces bittersweet chocolate, coarsely chopped

Recipe Directions:

- Preheat oven to 350°.
- Melt butter in a small saucepan over low heat. Remove from heat, and add brown sugar; stir until smooth.
- Combine all-purpose flour, whole-wheat flour, baking soda, oats, and salt in a medium bowl.
- Combine butter mixture with the dry ingredients, and add egg and vanilla extract.
- Fold in walnuts and bittersweet chocolate.
- Mix well, spoon by tablespoons onto lightly greased baking sheets.
- Bake for 12 minutes or until tops are dry to the touch.

