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CHURCH WORKS

Holiday Recipes



oatmeal Raisin/Chocolate Chip Cookies

CRYSTAL GORE

Ingredients

1/2 CUP(S) BUTTER
3/4 CUP(S) BROWN SUGAR
1/2 CUP(S) GRANULATED SUGAR
2 EGGS
2 TEASPOON(S) VANILLA
1-1/2 CUP(S) ALL-PURPOSE FLOUR
1 TEASPOON(S) BAKING SODA
1 1/4 TEASPOONS GROUND CINNAMON
1/2 TEASPOON(S) SALT
2 TEASPOONS MAPLE SYRUP
3 CUPS OF UNCOOKED OATMEAL
1 1/4 CUPS OF RAISINS
1/4 CUP CHOCOLATE CHIPS

FROSTING:

1 ½ CUP OF MARSHMALLOW FLUFF
¼ CUP OF MAPLE SYRUP
¼ TSP OF CINNAMON
1 CUP CHOCOLATE CHIPS

Directions

- PREHEAT OVEN TO 350
- COMBINE ALL THE DRY INGREDIENTS AND MIX, SLOWLY ADDING IN THE WET INGREDIENTS
- ROLL INTO BALLS AND SQUISH ONTO A GREASED COOKIE SHEET
- FOLD IN THE RAISINS AND CHOCOLATE CHIPS LAST
- BAKE AT 350 FOR 11-15 MINUTES, DEPENDS ON COOKIE SIZE CREATED (WATCH CLOSELY, UNDERCOOKING IS BETTER!)
- LET COOKIES COOL BEFORE FROSTING

FROSTING:

- MIX ALL TOGETHER AND LET CHILL TEN MINUTES. THEN FROST AWAY