

Maggie's

COOKIES

Available hardly anywhere.

Preheat oven to 375 degrees. Grease cookie sheets.

Sift together:

- 1 2/3 cups all-purpose flour
- 1 1/4 teaspoons baking soda
- 3/4 teaspoons baking powder
- 1/4 teaspoon salt

Using mixer on medium speed, beat together until light colored and creamy:

- 1/2 pound (2 sticks) unsalted butter, softened

Add and beat until well blended:

- 3/4 cup sugar
- 2/3 cup packed light brown sugar
- 1 large egg
- 1 1/2 tablespoons milk
- 2 1/2 teaspoons vanilla

Stir the flour mixture into the butter mixture until well blended. In a food processor or blender, finely grind:

- 1 1/3 cups old-fashioned oats.

Stir the oats into the dough along with:

- 1 cup semisweet chocolate chips
- One 3-ounce milk chocolate bar, finely chopped
- 3/4 cup chopped pecans or walnuts

With lightly greased hands, shape the dough into generous 1 1/2-inch balls. Space about two inches apart on the cookie sheets. Slightly flatten the tops of the balls. Bake one sheet at a time, just until the edges are slightly brown (10 minutes). Let cookies cool slightly on sheet and then remove to rack to cool completely. Cookies should be soft in the center. Yield: about 3 dozen 2 1/2 inch cookies.

MAGGIE'S TIPS:

If cookies are not perfect at 10 minutes, add or decrease time by 2 minutes.

Have all ingredients at room temperature.

Cool cookie sheets between use.

Don't overmix flour mixture as this will toughen the dough.

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