



White Chocolate Chip Oatmeal Cookies

Savannah · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

These cookies are absolutely the best They really should be named disappearing cookies because they wont stay around long Set your timer these cookies are best when they are lightly browned

Ingredients

— - 1 cup butter - 1 cup light brown sugar - 1 cup white sugar - 2 eggs - 2 teaspoons vanilla extract - 3 cups all-purpose flour - 1 teaspoon baking powder - 1 teaspoon baking soda - 1 teaspoon salt - 1 ½ cups rolled oats - 2 cups white chocolate chips - 1 cup chopped pecans

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets. In a medium bowl
2. cream together the butter
3. brown sugar and white sugar until smooth. Stir in the eggs
4. one at a time
5. and then the vanilla. Sift together the flour
6. baking powder
7. baking soda and salt
8. stir into the creamed mixture. Finally
9. stir in the rolled oats
10. white chocolate chips and pecans. Drop by tablespoons onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.