

## **Double Chocolate Oatmeal Cookies**

You will need:

1 egg

6 Tbsp butter

Allow egg and butter to warm to room temperature.  
Preheat oven to 350 degrees.

Mix together egg and butter in a mixing bowl. Add jar contents and mix. If it seems too dry, add a little water, oil, or melted butter.

Drop large spoonfuls (or shape balls with your hands) on a baking sheet and bake for 10-12 min. If in doubt, take them out – oatmeal cookies are best slightly undercooked.

Allow to cool on baking sheet for 1 min., then move to a cooling rack.

Makes 12-15 cookies depending on size.

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