

Pecan White Chocolate Chip Cookies

INGREDIENTS

1½ cup margarine
1½ cup unsalted butter
1 cup white sugar
1 cup brown sugar
1 teaspoon vanilla
2 large eggs
1 ½ oatmeal
2 ¾ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup chopped pecans
1 cup white chocolate chips

Directions

Preheat oven to 375°F.

In a bowl mix together margarine, brown sugar and white sugar until light and fluffy. Beat in eggs, one at a time, and vanilla.

Stir in oatmeal.

Sift flour, baking powder, baking soda into the mix. Stir together until combined.

Add in pecans and white chocolate chips.

Bake at 375°F for 10-12 minutes or until done to your liking.

*I like a soft chewy cookie so I usually bake 9-10 minutes. They will firm up on the tray if you let them cool a few minutes before removing them. A longer bake will produce a

crisper cookie.