

Jo Charter's Chocolate Chip Cookies

INGREDIENTS

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs (room temperature)
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 ½ cups rolled oats
- 1 box vanilla pudding
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 cups semi-sweet chocolate chips (I use Ghirardelli)
- 4 ounces' milk or dark chocolate grated or I chop (I use dark)
- 1 ½ cups chopped walnuts (optional)

DIRECTIONS

1. Preheat oven to 375 degrees F (190 degrees C). Measure oats into a blender or food processor, and then blend to a fine powder. Set aside.
2. In a large bowl, cream together butter and sugars. Beat in the eggs one at a time, then stir in the vanilla. In a separate bowl, mix together flour, vanilla pudding mix, oats, salt, baking soda and baking powder. Stir dry ingredients into creamed butter and sugar. Add chocolate chips, grated chocolate, and nuts (optional).
3. Drop by rounder teaspoon or small ice cream scooper onto ungreased (or parchment paper works better) cookie sheets. Bake for 6-8 minutes in the preheated oven. Take out cookies let cool for 4 minutes on cookie sheet. Transfer to a cookie cooling rack. Enjoy!