

# Chocolate Chip Oatmeal Cookies

## Ingredients

- ◆ ½ cup melted butter
- ◆ ½ cup canola oil
- ◆ ¾ cup white sugar
- ◆ ¾ cup brown sugar
- ◆ 2 large eggs
- ◆ 2 tablespoons milk
- ◆ 3 teaspoons vanilla extract
- ◆ 2 cups flour
- ◆ 1 teaspoon baking powder
- ◆ 1 teaspoon baking soda
- ◆ 1 teaspoon salt
- ◆ 2 ½ cups rolled oats
- ◆ 2 cups chocolate chips
- ◆ 1 cup nuts (optional)



## Instructions

Heat the oven to 180°C (350°F).

Melt the butter in a small pot and allow to cool for a minute or two. Mix butter together with oil and then mix with the sugars. Beat in the eggs, one at a time, and then mix in milk and vanilla.

Sift together flour, baking powder, baking soda and salt. Mix together with butter mixture until blended. Fold in oats, chocolate chips and nuts if using.

If possible, chill dough for 20 minutes before using. Spoon into small balls on a parchment lined baking sheet and bake for 10-12 minutes, until golden brown. Chill dough between batches.