

EVERYTHING COOKIES

*Chocolate chip cookies with everything but
the kitchen sink*

INGREDIENTS

2 C butter, softened
2 C brown sugar
2 C sugar
4 eggs
1 TSBP vanilla
1/4 C milk
4 C flour
1 TBSP baking soda
1 tsp salt
3 C rolled oats
12 oz chocolate chips
2 C chopped nuts
8 oz coconut
16 oz chopped dates

DIRECTIONS

1. Cream butter and sugars together.
2. Add eggs and beat until light and fluffy.
3. Stir in vanilla and milk.
4. Mix in flour, salt, and baking soda, stir until well combined.
5. Carefully add oats, chocolate chips, nuts, coconut, and dates.
6. Refrigerate several hours or overnight.
7. Place tablespoons of chilled dough on a cookie sheet lined with parchment paper.
8. Bake at 350 for 12-15 minutes.
9. Makes 10 dozen.

NOTES

These can be baked and frozen, or the dough can be rolled into logs and frozen for future baking.