**Chocolate Chip Cookies**

1 cup flour

½ cup ground oatmeal

¼ tsp. baking soda

½ cup brown sugar

¼ cup white sugar

½ cup cold butter, cut into cubes

1 egg

1 tsp. vanilla extract

1 cup chocolate chips

½ cup chopped nuts (optional)

1. Preheat oven to 350\*
2. In a medium bowl, combine flour, ground oatmeal, baking soda, and salt; mix together well.
3. Cream together butter and sugars until they form a grainy paste, scraping down the sides of the bowl occasionally.
4. Add egg and vanilla extract, mix at low to medium speed just until blended. Do not overmix.
5. Add flour mixture and chocolate chips (also the nuts, if using), and blend at low speed just until mixed. Do not overmix.
6. Drop by rounded tablespoons on cookie sheet lined with parchment paper, 2” apart.
7. Bake 12-15 minutes until golden. Transfer to a cooling rack.