

Double Chip Oatmeal Cookies

Yield: 36 cookies

Ingredients:

- 2½ cups old fashioned oats
- 2 cups all-purpose flour
- ½ cup granulated sugar
- 1 cup brown sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup melted coconut oil
- 2 large eggs
- 4 teaspoons vanilla extract
- ¾ cups chocolate chips
- 1¼ cups plain candy coated chocolate pieces

Instructions:

1. In large mixing bowl, combine oats, flour, sugars, salt and baking soda; set aside.
2. In another large bowl, whisk together oil, eggs and vanilla extract.
3. Gradually add dry ingredients to wet ingredients and mix until combined.
4. Mix in chocolate chips and candy coated chocolate.
5. Place silicone baking ring on 2-inch rack and add Extender Ring to base tray.
6. Scoop cookie dough using 1-inch cookie scoop, or drop by teaspoonful onto baking ring.
7. Bake at 300°F for 14 minutes, or until cookies are lightly brown on top.
8. Repeat baking process with remaining dough until all cookies have been baked.

Tip: Equal amounts of butter can replace the coconut oil for a more buttery flavor.

Tip: Store cookies in an airtight container along with a piece of bread for softer cookies.