



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Oatmeal Cookies

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. In this episode Nonna's greatest rival, Gamma, and their grandson, Wolfie, join forces to bake delicious oatmeal cookies. Gamma provided the family recipe and Nonna provided the kitchen. They both helped provide the grandson! The two grandmothers have a secret ingredient, but you'll have to watch to video to learn about that ingredient! **Hint:** It isn't what you think! ;)

Wet Ingredients:

- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon Vanilla (Nonna likes Molina Vanilla)

Dry Ingredients:

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt

Other Ingredients:

- 2 cups 1 minute oatmeal
- 1 cup chopped pecans (optional)
- 1 cup large dark chocolate chips (optional)
- Parchment Paper

Preparation:

1. Mix wet ingredients with a mixer
2. Mix dry ingredients with a spoon or mixer
3. Add dry ingredients to the wet ingredients and mix. A spoon is best for mixing, but takes some muscle!
4. Add oatmeal (and pecans and/or dark chocolate chips (big) if you desire). See Note 1
5. Mix thoroughly.
6. Place on a baking pan balls of the dough, about 2 inches apart. Either grease the pan or use parchment paper to prevent sticking.
7. Bake at 350°F for 15 minutes.
8. After they are cooked, let them cook on a rack so the bottom cools as well.

Note 1: GaMa always uses the chopped pecans, but does not always use the dark chocolate chips. When she uses the chocolate chips, she makes one or two cookie batches without the chips before mixing the chips in with the remaining dough.

Nonna donates 50% of proceeds to JumpForTheRose.org.

