

MOM'S MELT-IN-YOUR-MOUTH PANTRY COOKIES

Recipe from my mom who knows what good cookies are

INGREDIENTS:

cookies -

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup canola oil
- 1 cup (2 sticks) butter, softened
- 1 egg
- 1 t vanilla
- 1 t kosher salt
- 1 t baking soda
- 3 1/2 cups of all-purpose flour

mix-ins -

- 1 cup oatmeal
- 1 cup of white chocolate chips
- scant 1 cup dark chocolate chunks
- 1 cup dried cherries
- 1/2 cup chopped pecans

Directions:

- 1.** Preheat your oven to 375 F. Line a couple baking sheets with parchment paper.
- 2.** In the bowl of a stand mixer or using an electric hand mixer, stir together the sugars. Cream in the butter and oil. When combined add the egg and vanilla.
- 3.** Meanwhile whisk together the salt, baking soda, and flour. Add to the butter mixture until combined. Add in the mix-ins and mix until the goodness is evenly dispersed. *
- 4.** Scoop heaping tablespoons of dough onto the prepared baking sheets, leaving an inch or so between cookies. Bake for 10-12 minutes or until golden on the edges, but not brown.

** At this point you can chill the dough for a few hours or overnight. Or bake them right away. If you do chill the dough be sure to remove the bowl from the fridge for at least 30 minutes before scooping and baking.*

