

# MRS. FIELDS COOKIES *RECIPE FROM MRS. FIELDS AND MY MOM*

## INGREDIENTS

- 1 cup butter (2 sticks), room temperature
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 t vanilla
- 2 cups flour
- 2 1/2 cups oatmeal, coarsely ground in a blender or food processor
- 1/2 t salt
- 1 t baking powder
- 1 t baking soda
- 12 oz. semisweet chocolate chips
- 4 oz. grated milk chocolate
- sea salt or fleur de sel for topping

## DIRECTIONS:

1. Preheat your oven to 375F and line 2 baking sheets with parchment paper. Set aside.
2. In a medium bowl, using an electric mixer beat the butter and the sugars together until light and fluffy. Add eggs one at a time. Add vanilla. Beat until combined.
3. In another medium bowl whisk together the flour, ground oatmeal, salt, baking powder and baking soda. Beat into the sugar and egg mixture until all mixed together. With a wooden spoon, and using some muscle, stir the chocolate chips and grated chocolate into the dough. Using an ice cream scoop, or scant 1/4 cup measuring cup, scoop the dough out of the bowl. Roll into a ball in your palms. Flatten slightly and place on the prepared baking sheets a couple inches apart. Sprinkle with additional salt.
4. Bake for 10-12 minutes or until golden on top and set. Allow to cool on the baking sheet for a few minutes before transferring to a wire rack to finish cooling.