

Alan's Chocolate Chip Cookies

Preheat the oven to 350 degrees

1C All Purpose Flour

1C Whole Oats (not instant variety)

¼ C Wheat Germ

½ tsp Baking Soda

½ tsp Baking Powder

½ C Sugar

½ C Brown Sugar packed (I prefer dark brown but light brown is just fine)

1 stick (8oz) Butter softened to room temperature

1 tsp Vanilla Extract

1 Egg

1 C Semisweet Chocolate Chips

½ C chopped Pecans (optional)

Put the whole oats into a food processor and pulse until it is a coarse powder. Add the flour, wheat germ, baking soda, and baking powder and pulse to blend. Add to a mixing bowl add the sugar, brown sugar, butter, vanilla, and egg. Beat this mixture until it is smooth (you can do this by hand if you don't have a mixer). Add the dry ingredients a half cup at a time, incorporating it. When finished you will have a somewhat dry mixture. Add the chocolate chips and mix so that they are distributed throughout. Drop a tablespoon of dough onto a baking sheet (the recipe makes about 28-30 cookies).

Bake for 7-9 minutes until they get a little brown about the edges.