

Chuck Wagon Cookies

Ingredients:

- 2.5 Cups of flour
- 2.5 Cups of rolled oats
- 2 Eggs
- 1 Cup of firmly packed brown sugar
- 1 Cup of granulated table sugar
- 2 Sticks of butter or 1 cup of shortening (butter tastes better)
- 1 Bag of Heath bar pieces (Alternate: semi-sweet chocolate pieces)
- 1 Tsp vanilla
- 1 Tsp baking soda
- 2 Tsp baking powder
- 1 Tsp salt

Directions:

1. Stir together flour, oats, baking soda, baking powder and salt until well blended.
2. Beat eggs with vanilla until light and fluffy using an electric mixer or whisk.
3. Blend beaten eggs with butter. I use an electric mixer. You can also use a large serving fork.
4. Blend sugar (one cup at a time) with butter and eggs until smooth. I use an electric mixer. You can also use a large serving fork.
5. Cut the butter, egg and sugar paste into the dry ingredients. I use a large serving fork to do this. This dough will be thick and relatively dry. You may have to knead it with your hands to get it thoroughly blended.
6. Mix in the Heath pieces. If you need to hand knead the dough this would be a good time to work in the Heath pieces.
7. I form pieces of cookie dough into balls about the size of a golf ball (60g). I find this goes much better if you wear latex gloves. If you don't have gloves, dampen your hands by running water over them and shaking off the excess. When you start to get a build up of dough on your hands, repeat the rinse and shake process. Be sure to get any dough off your hands during the rinse.
8. Cover the bottom of a cookie sheet with parchment paper. Place the dough balls on the parchment paper as you make them. Spacing is not an issue at this point.

9. When the dough has all been made into balls, place the tray in a refrigerator to chill. This should be for at least one hour and preferably two hours.
10. Preheat your oven to 300 degrees.
11. Using another cookie sheet covered with parchment paper, place dough balls on the sheet with ample room for spread. I put eight balls on a sheet.
12. Bake for 16-18 minutes. They are ready to take out of the oven when they have spread out and started to turn a very light brown or tan.
13. Take the baked cookies out of the oven and let them sit and cool down. When they have cooled enough to firm up. Carefully remove one cookie at a time and place it upside down on a towel or drying rack so the bottoms can dry.
14. Repeat steps 11-13 until all the dough balls have been baked. I have several cookie sheets, so I never use a hot cookie sheet. If you have to reuse a cookie sheet, I'd wait until it had cooled off or watch the cooking time closely since a hot cookie sheet may speed up the cooking process, especially on the bottoms or the cookies.

Note: Makes about three dozen large cookies. If this is a larger batch than you want, you might try cutting the recipe in half.