

Oatmeal-Pecan-Chocolate Chip Cookies



Trisha's Dishes

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These cookies have been family favorites forever. This is one recipe that my children and their children will pass on generation after generation. Enjoy, you'll love them.

Note: The key to a perfect cookie is NOT to over bake them. Follow the bake time, the rest time and the cool time as directed.

Place ingredients in a large bowl in the order listed.

Servings: 30 – 36 cookies

Prep Time: 20 minutes

Cooking Time: 10 minutes @ 375 degrees

1. Cream until well blended.

- ½ cup white sugar
- ½ cup (1/2 stick) Buttery Crisco
- ½ cup light brown sugar, packed

2. Mix together and then add to creamed mixture stirring until well blended.

- 1 slightly beaten egg
- 1 tablespoon water
- ½ teaspoon vanilla

3. Stir together and then add gradually to creamed mixture stirring well after each addition until thoroughly blended.

- ¾ cup flour
- ½ teaspoons salt
- ½ teaspoon baking soda

4. Stir together and then add gradually to cookie mixture stirring well after each addition until thoroughly blended.

- ½ cup chopped pecans
- ½ cup chocolate chips
- 1 ½ cup oatmeal (don't use instant)

5. Form dough into 1 inch balls (I like to use a cookie scoop) and bake at 375 for **10 minutes**. Remove from oven and let the cookies rest on the warm cookies sheet for **5 minutes** to continue baking. Remove cookies from cookie sheet and place on cooling racks.

Tip: Both the dough and cookies freeze well. Let the dough come to room temperature and stir prior to baking from freezer.