



Park Point Community Club's Signature Chocolate Chip Civility Cookies
(It's hard to be disagreeable when they taste so good!)

Oven to 375 degrees F and toast pecan pieces if desired. (see below)

2 healthy cups all purpose flour

1 rounded tsp baking POWDER

½ tsp salt

1 ¼ cups packed brown sugar

2 sticks, (1 cup) butter, softened

½ cup white sugar

2 large eggs

2 TBSP milk

2 tsp vanilla extract

3 cups (or 2 ¾ cups if using nuts) Old Fashioned Oats

2 cups (12 oz) semi sweet chocolate chips

1 cup toasted pecans, coarsely chopped. (optional) (You don't have to toast the nuts but taste is better.)

(To toast nuts, put chopped nuts in oven until they smell nutty. Remove to cool and stir in later with chocolate chips and oats.)

Combine flour, baking powder and salt in bowl and set aside.

Beat brown sugar, butter & white sugar in large mixer bowl until creamy. Beat in eggs, milk and vanilla extract. Gradually beat in flour mixture.

Stir in oats, chocolate chips and nuts and mix well.

Drop by rounded tablespoon onto ungreased baking sheets, parchment paper works great.

Bake for 12 minutes then cool on pans for a few minutes.

Makes about 4 dozen cookies.

Hospitality Committee, co-chair Ted Buck, October 2012