

## Myrtle's Oatmeal Chocolate Chip Cookie

<http://www.thecraftyblogstalker.com/myrtles-oatmeal-chocolate-chip-cookie-recipe/>



### Ingredients:

2 1/4 cups Flour  
1 teaspoon Baking Soda  
1 teaspoon Salt  
1 1/2 teaspoon Cinnamon  
2 cups Bob's Red Mill Quick Cooking Oatmeal  
1/2 cup brown sugar  
1/2 cup white sugar  
1 cup Butter flavored Shortening  
1/2 cup Evaporated Milk  
1 tablespoon lemon juice  
2 Eggs  
1 teaspoon Vanilla  
1 cup Chocolate Chips  
3/4 cup chopped Walnuts (optional)

375 Degrees for 12 minutes

Yields about 3 dozen cookies

### Instructions:

In a large bowl stir together with a spoon the flour, baking soda, salt, and cinnamon. Add Bob's Red Mill Quick Cooking Oatmeal and stir till well combined.

In mixing bowl cream the brown sugar, white sugar and shortening together.

In liquid measuring glass add evaporated milk, lemon juice, vanilla and eggs. Stir.

Add liquid in measuring glass to the mixing bowl and combine on low-medium speed until well mixed.

Slowly mix in the dry ingredients from the large mixing bowl into the mixing bowl mixture on low-medium speed until well mixed.

Stir in chocolate chips and optional walnuts.

Drop cookie dough by the spoonful onto an ungreased cookie sheet.

Bake for 12 minutes at 375 degrees. Watch the edges of the cookie. When they begin to brown they are finished baking.

Yields about 3 dozen cookies depending on the size of your spoonfuls.