

## **Choco-Chip Oatmeal Cookies**

1 1/4 cups margarine or butter, softened  
3/4 cup firmly packed brown sugar  
1/2 cup granulated sugar  
1 egg  
1 teaspoon vanilla  
1 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
3 cups Quick or Old Fashioned Quaker Oats, uncooked  
One 12-oz. pkg. (2 cups) semi-sweet chocolate pieces  
3/4 cup chopped nuts

Heat oven to 375°F. Beat together margarine and sugars until light and fluffy. Beat in egg and vanilla. Gradually add combined flour, baking soda and salt, mixing until thoroughly blended. Stir in oats, chocolate pieces and nuts. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 9 to 11 minutes. Cool 1 minute on cookie sheet; remove to wire cooling rack. Store in tightly covered container.

Yield: 6 dozen cookies