

Oatmeal Chocolate Chip Cookiees



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- 1 cup butter or margarine, softened
- 1 cup packed brown sugar
- 2 tablespoons honey
- 2 teaspoons vanilla extract
- 2 eggs
- 1 package Yumee Yumee Cookiees mix
- 1 1/2 cups uncooked gluten-free old fashioned rolled oats
- 1 cup semi-sweet chocolate chips

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add honey and vanilla. Mix well. Add eggs and mix well.

In a medium bowl, combine Yumee Yumee Cookiees mix and oats. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Add chocolate chips. Mix on low speed until blended.

Spoon heaping teaspoonfuls of batter onto an ungreased baking sheet. Place cookiees 2 inches apart.

Bake at 300 degrees for 17 minutes. Immediately remove cookiees from baking sheet and cool on a wire rack.

Makes 3 to 4 dozen

Cook's Note: *Electric mixer required.*