

# Presidential Cookies

The Bush Family

## Ingredients:

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt (optional)
- 1 1/4 cups packed brown sugar (fresh is better)
- 1 cup butter or margarine, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 2 tablespoons milk
- 2 teaspoons vanilla extract
- 2 1/2 cups quick or old-fashioned oats
- 2 cups (12 oz) semisweet chocolate morsels
- 1 cup coarsely chopped nuts

## Method:

**Preheat** oven to 375 F.

**Combine** flour, baking soda and salt in small bowl. Beat brown sugar, butter and granulated sugar in large mixer bowl until creamy. beat in eggs, milk and vanilla extract. Gradually beat in flour mixture. Stir in oats, morsels and nuts; mix well. Drop by rounded tablespoon onto ungreased baking sheets.

**Bake** for 9-10 minutes for chewy cookies or 12 to 13 minutes for crisp cookies. Cool on baking sheets for 1 minute; remove to wire racks to cool completely.

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