



Uploaded to VFC Website

▶▶▶ January 2013 ◀◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

*Veterans-For-Change is a 501(c)(3) Non-Profit Corporation
Tax ID #27-3820181*

If Veteran's don't help Veteran's, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members.



Soft Chocolate Chip Cookies

Prep Time: 20 mins

Cook Time: 9 mins

Total Time: 29 mins

Ingredients

- 1/2 cup(s) oats, rolled
- 1/4 cup(s) butter
- 1/2 cup(s) sugar, brown (packed)
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 4 ounce(s) yogurt, low-fat plain
- 1 egg(s)
- 1/2 teaspoon vanilla extract
- 1 1/4 cup(s) flour, all-purpose
- 1 cup(s) chocolate, semisweet pieces



Recipe Tip:

Bake 9 minutes per batch.

Preparation

1. Preheat oven to 375°. Spread oats in a shallow baking pan. Bake about 10 minutes or until toasted, stirring once. Place oats in a food processor or blender. Cover and process or blend until ground; set aside.
2. In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, baking soda, and salt; beat until combined. Beat in yogurt, eggs, and vanilla. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in ground oats and any remaining flour. Stir in chocolate pieces.
3. Drop dough by rounded teaspoons 2 inches apart on an ungreased cookie sheet. Bake for 9 to 11 minutes or until bottoms are browned. Transfer to a wire rack; let cool.