

WHAT'S COOKING?

BREAKFAST TIME!!!

INGREDIENTS

- 1 cup butter softened
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 1/2 tsp cinnamon
- 3 cups oats

OATMEAL COOKIES



DIRECTIONS

1. In a medium bowl, cream together butter and sugars. Beat in eggs one at a time, stir in vanilla. Combine flour, baking soda, salt, & cinnamon; stir into the creamed mixture. Mix in oats. Cover, & chill dough for at least one hour.
2. Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Roll dough into balls, place 2 inches apart on cookie sheets. Flatten each cookie with a fork dipped in sugar.
3. Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

INGREDIENTS

- 1/2 cup flour
- 1 egg
- 1/4 cup milk
- 1/2 cup sugar
- 1/3 cup chocolate chips
- Butter

PANCAKES



DIRECTIONS

1. Sift the flour into a mixing bowl and place the egg in the middle.
2. Add sugar to bowl with the milk and beat with electric mixer.
3. Pour the chocolate chips into the mixture and fold gently.
4. Place a small amount of butter into the pan and pour about 2 tbsps of mixture into the pan.
5. When the pancake starts bubbling flip it over and cook the other side.
6. Serve pancakes with whipped cream and some extra chocolate chips.