

# Everything Cookies

## INGREDIENTS:

- 1 CUP UNSALTED BUTTER, ROOM TEMP.
- 3/4 CUP SUGAR
- 1/4 CUP DARK BROWN SUGAR
- 1 1/2 CUPS ALL PURPOSE FLOUR
- 1 CUP OLD FASHIONED OATS
- 1 TSP BAKING SODA
- 1/4 TSP SALT
- 2 EGGS
- 1 TBSP VANILLA EXTRACT
- 1 TSP CINNAMON
- 1/4 TSP CLOVES, NUTMEG AND/OR GINGER
- 12 OZ CHOCOLATE CHIPS, DARK, MILK OR WHITE
- 3/4 TOASTED NUTS, YOUR PICK
- 3/4 CUP DRIED FRUIT, FIGS, RAISINS, APRICOTS, ETC.
- 1/2 CUP CARAMELS, PRETZELS OR TOFFEES

## DIRECTIONS:

1. CREAM TOGETHER THE BUTTER & SUGARS UNTIL FLUFFY.
2. MIX IN THE FLOUR, OATS, BAKING SODA & SALT.
3. ADD THE EGGS & VANILLA EXTRACT, MIXING WELL.
4. STIR IN DESIRED SPICES, CINNAMON, CLOVES, NUTMEG &/OR GINGER.
5. FOLD IN THE CHOCOLATE, NUTS, DRIED FRUIT & CARAMELS, PRETZELS OR TOFFEES (IF USING).
6. WRAP IN PLASTIC WRAP, REFRIGERATE FOR AT LEAST 2 HOURS OR UP TO 3 DAYS.
7. PREHEAT OVEN TO 350°F. LINE BAKING TRAY WITH PARCHMENT PAPER.
8. SCOOP USING A COOKIE SCOOP OR TABLESPOON, AND PLACE ON LINED BAKING TRAY, ABOUT 2 INCHES APART.
9. BAKE IN OVEN 12 - 15 MINUTES. COOL ON BAKING TRAY FOR ABOUT 5 MINUTES, THE TRANSFER TO COOLING RACK TO CONTINUE TO COOL.

SEE THE RECIPE AT [LITTLEFIGGY.COM](http://LITTLEFIGGY.COM)