

## Dairy Free Oatmeal Chocolate Chip Cookies

No. of people: 25

Earth Balance	1 cups
Sugar	¾ cup
Vanilla	1 tsp
Hot Water	½ cup
Baking Soda	½ tsp
WW Flour	2 cups
Salt	¼ tsp
Rolled Oats	2 cups
Chocolate Chips	1½ cups

### Directions:

*Preheat oven to 350°.*

1. If making a large batch of cookies, set up the big metal mixing bowl in the portable stand. (The stand may be outside the back door.)
2. Beat softened butter and sugar by hand using a wooden spoon until **light and fluffy**. Add hot water and vanilla and **blend well**. (Using clean or gloved hands may be helpful.)
3. In a separate bowl, using the wire whisk, mix flour, baking soda and salt together.
4. Add the dry ingredients to the wet and work together, using double spoons or your clean hands to form a stiff cookie dough.
5. Add oats and chocolate chips and mix well again.
6. Use the ice cream scoops from the baking drawer to make consistent sized cookies. Place on *ungreased* cookie sheets.
7. Bake for 12 min. then check to see that cookies are nicely brown and bottoms are separated from pan. If not, bake for 5 more minutes.