Chocolate Oatmeal Walnut Cookies

Recipe by Hershey's

Makes about 5 dozen cookies

Ingredients

- 4 bars (4 oz.) Hershey's Unsweetened Baking Chocolate, broken into pieces
- 3/4 cup (1 1/2 sticks) butter or margarine, softened
- 2 cups sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon (optional)
- 1/2 tsp salt
- 1/2 cup milk
- 3 cups regular or quick-cooking rolled oats
- 1 1/2 cups coarsely chopped walnuts

Instructions

1. Heat oven to 350°F. Lightly grease cookie sheet.
2. In a small microwave-safe bowl, place chocolate. Microwave at HIGH (100%) for 1-1 1/2 minutes, or until chocolate is melted when stirred; cool slightly.
3. In a large mixer bowl, beat butter and sugar until well blended. Add eggs; blend well.
4. Blend in vanilla and melted chocolate.
5. Add flour, baking soda, cinnamon (if desired), and salt; blend just until moistened.
6. Gradually add milk, blending well.
7. Stir in oats and walnuts.
8. Drop by tablespoonfuls onto prepared cookie sheet.
9. Bake 10-11 minutes or just until set.
10. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely.

CHOCOLATE OATMEAL WALNUT COOKIES — HERSHEY'S

4 bars (4 oz.) HERSHEY'S Unsweetened Baking Chocolate, broken into pieces
3/4 cup(1½ sticks)butter or margarines, softened
2 cups sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon (optional)
½ teaspoon salt
½ cup milk
3 cups regular or quick-cooking rolled oats
1½ cups coarsely chopped walnuts

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Heat oven to 350 degrees. Lightly grease cookie sheet. In small microwave-safe bowl, place chocolate. Microwave at HIGH (100%) 1-1½ min. or until chocolate is melted when stirred; cool slightly. In large mixer bowl, beat butter and sugar until well blended. Add eggs; blend well. Blend in vanilla and melted chocolate. Add flour baking soda, cinnamon, if desired, and salt; blend just until moistened. Gradually add milk blending well. Stir in oats and walnuts. Drop by tablespoonfuls onto prepared cookie sheet. Bake 10-11 minutes or just until set. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely. Makes about 5 dozen cookies.

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