



*...from our kitchen to yours...*

## **Wheatena Chip Cookies**

- 3/4 C **Wheatena**
- 3/4 C Light Brown Sugar
- 1/2 C Granulated Sugar
- 3/4 C Butter or Margarine
- 1 Egg, large
- 1 tsp Baking soda
- 1-3/4C Flour
- 1 tsp Vanilla
- 1 pkg Semi sweet chocolate chips (12 oz)
- 1 C Chopped nuts (optional)

Preheat oven to 375 degrees. Cream butter and sugars until light and fluffy. Add egg and vanilla; beat until fluffy. Combine flour, **Wheatena** and baking soda. Add to creamed mixture. Add chocolate chips and optional nuts. Mix thoroughly. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake approximately 10 to 12 minutes.

Yield approx 5 dozen.

