

Phuel Café Choc Chip Cookies

By Vivien S.



Everyone who tastes these cookies say, “Hum, they’re pretty good.”

Preheat oven 350 degrees.

Ingredients

- 1 cup walnuts
- 2 cup sugar (divided use)
- 1 cup pecans
- 1 cup oats (Note: it didn’t say quick or old fashion, I used ½ cup of each. Don’t use steel-cut.)
- 4 cup whole wheat flour
- 1½ cup chocolate chips
- 1 ½ tsp molasses
- ½ cup peanut butter (Note: it didn’t say chunky or smooth, I used chunky)
- 1 tsp Baking Soda
- 4 eggs
- 2 sticks unsalted butter (softened)
- 1½ tsp salt
- 1½ tsp vanilla

Steps:

In a very large bowl, add:

1. Add 1 cup sugar in food processor with walnuts. Blend till fine. (Put in large bowl.)
2. Add 1 cup sugar in food processor with pecans. Blend till fine. (Add to the same large bowl.)
3. Add oats to the food processor and add to bowl. (I used ½ quick and ½ old fashion oats.)
4. Add wheat flour and chocolate chips to the large bowl.

In a small bowl:

5. stir molasses, peanut butter, baking soda, eggs, butter, salt, and vanilla.

Add everything in the small bowl to the large bowl, mixing with gloved hands. Make into a big ball. Don’t over mix.

Use an ice cream scoop (about 3 TBSP) to put on a parchment lined pan or non-stick pan.

Cook about 15 min, until light brown.

Makes about 3 dozen.

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