

Chocolate Chip Oatmeal Crunch Cookies

Agape Cookies

Yields About 4 Dozen

INGREDIENTS:

- 1 cup butter, softened
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 2 eggs
- 1 tsp. vanilla
- 1 $\frac{3}{4}$ cup flour (I use a combination of white and wheat)
- $\frac{1}{2}$ tsp. baking powder
- 1 tsp. baking soda
- $\frac{1}{2}$ tsp. salt
- 2 cups whole rolled oats (not quick cooking)
- 2 cups cornflakes
- 1 cup chocolate chips
- $\frac{1}{2}$ cup roasted walnuts, chopped (optional)
- 1 Tbsp. flaxseeds (optional)



This is the perfect recipe to sneak in a tablespoon of flaxseeds which are packed with omega 3 fatty acids, various antioxidants and fiber. My girlfriend Jodi shared this irresistible recipe with me years ago. I reduced the sugar content and have made countless batches over the years. My family and friends call them Agape Cookies. They have a secret crunchy ingredient that makes them both fun and extra special.

INSTRUCTIONS:

1. Cream butter and sugars together.
2. Add eggs and vanilla. Beat well.
3. Add flour, baking powder, baking soda and salt and mix until incorporated.
4. Stir in oats and cornflakes. Mix well.
5. Stir in the chocolate chips.
6. Scoop 1-1 $\frac{1}{2}$ " balls onto a parchment lined baking sheet.
7. Bake at 350 degrees for 8-10 minutes or until golden brown.*

*I bake the cookies closer to the 8 minutes, when they are still soft in the middle and brown around the edges.

Store cookies in an airtight container for 1 week.