

Kringle Krisps

These cookies are thin and tasty, perfect with cocoa or coffee!

Yield: approximately 56 cookies

Ingredients:

- 1 cup butter
- 1 tsp. baking soda
- 2.5 cups oatmeal, blended
- 1 cup brown sugar
- 1- 4oz Hershey bar, grated
- 2 cups flour
- 1 cup white sugar
- ½ tsp salt
- 2 eggs
- 1 tsp vanilla
- 12 oz semisweet chocolate chips
- 1 ½ cup chopped nuts, optional

Directions:

Step 1: Preheat oven to 375

Step 2: Measure oatmeal, and blend in a food processor until it resembles a fine powder

Step 3: Cream butter and both sugars

Step 4: Add eggs and vanilla to butter and sugar mixture and mix until well combined

Step 5: In a separate bowl combine flour, oatmeal, salt, baking powder, and baking soda. Whisk to combine.

Step 6: Add flour mixture to butter and sugar mixture in stages, until it is fully incorporated

Step 7: Stir in grated Hershey bar, as well as the chocolate chips (and nuts if using)

Step 8: Roll into balls and place 2 inches apart on a parchment lined cookie sheet. Bake 10 minutes, then let cool for a few minutes on baking sheet before transferring to wire cooling rack

When completely cool, store in airtight container at room temperature.