

FIVE-CHIP COOKIES

1 cup butter or margarine, softened
1 cup peanut butter
1 cup sugar
2/3 cup packed brown sugar
2 eggs
1 tsp vanilla extract
2 cups all-purpose flour

1 cup old-fashioned oats
2 tsp baking soda
1/2 tsp salt
**2/3 cup each of milk chocolate chips,
semisweet chocolate chips, peanut butter
chips, vanilla chips and butterscotch chips**

Preheat oven to 350 degrees F. In a mixing bowl, cream butter, peanut butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, oats, baking soda and salt. Gradually add to the creamed mixture. Stir in chips. Drop by rounded tablespoonfuls onto ungreased baking sheets, 2 inches apart. Bake for 10 – 12 minutes or until lightly browned. Cool for 1 minute before removing to wire racks. Makes 4½ dozen cookies.

*Recipe contributed by
our Community Life team.*

