Double Chocolate Cookies

🥛 SERVINGS	🕐 COOKING TIME
3-1/2 Dozen	-

With double the chocolate, this recipe is everything you want in a chocolate cookie. Whether you're a chocolate lover or just in the mood for something sweet, double chocolate cookies will make your sweet tooth sing. Did we mention the kids will love them too?

Ingredients

- 2 Cup(s) (12 ounces) semi-sweet chocolate chips, divided
- 1-1/4 Cup(s) all-purpose flour
- 2 Teaspoon(s) Baking Powder
- 1/4 Teaspoon(s) Baking Soda
- 1/4 Teaspoon(s) salt (optional)
- 1/2 Pound(s) (2 sticks) margarine or butter, softened
- 3/4 Cup(s) firmly packed brown sugar
- 1 Egg(s)
- 1 Teaspoon(s) vanilla
- 2 Cup(s) [Quaker® Oats (quick or old fashioned, uncooked)](#)

Cooking Instructions

1. Heat oven to 350°F.
2. In small saucepan, melt 1 cup chocolate chips over low heat; cool.
3. In medium bowl, combine flour, baking powder, baking soda and salt; mix well.
4. In large bowl, beat margarine and sugar with electric mixer until creamy.
5. Blend in melted chocolate, egg and vanilla.
6. Gradually add flour mixture; mix well.
7. Stir in oats and remaining 1 cup chocolate morsels.
8. Drop by rounded tablespoonfuls onto ungreased cookie sheet.
9. Bake 12 to 14 minutes or until set.
10. Cool 2 minutes on cookie sheet; remove to wire rack.

11. Store tightly covered.