

Shaved Chocolate Chunk Cookies

2	<i>cups</i>	<i>butter, softened</i>
2	<i>cups</i>	<i>brown sugar</i>
2	<i>cups</i>	<i>sugar</i>
4	<i>large</i>	<i>eggs</i>
2	<i>teaspoons</i>	<i>vanilla</i>
2	<i>teaspoons</i>	<i>baking soda</i>
2	<i>teaspoons</i>	<i>baking powder</i>
1	<i>teaspoon</i>	<i>salt</i>
4	<i>cups</i>	<i>whole wheat flour, sifted</i>
5	<i>cups</i>	<i>oats, blended</i>
10	<i>ounces</i>	<i>dark chocolate, shaved</i>
2.5	<i>cups</i>	<i>chocolate, chopped or chips</i>

1. *Cream butter until soft.*
2. *Add sugars. Mix until combined & fluffy.*
3. *Add egg, vanilla. Mix well*
4. *Combine flour, baking powder, soda, and salt in smaller bowl and then slowly add to butter mixture.*
5. *Add blended oats. Mix well.*
6. *Add shaved chocolate.*
7. *Stir in chocolate chunks (or chips, if you are using those).*
8. *Hand roll into 1.5 inch balls or drop by rounded tablespoons 2 inches apart on a cookie sheet.*
9. *Chill dough, if you are so inclined.*
10. *Bake 10 minutes, or to taste, in a 350° oven.*
11. *Cool slightly in the cookie sheet, and eat fresh from the oven, dipped in milk still warm - YUMMY!*

Notes:

- This was too much dough for my five-quart Kitchen Aid. I would recommend halving the recipe.
- I used golden brown sugar.
- I used 70% dark for the shaved chocolate, and a combination of 75% Tanzanian and 70% Grand Cru single origin chocolate for the chunks. I think I should have added at least a half cup more of the chunks (3 cups - so 1.5 cups, if you are halving the recipe).
- Blend oats to a fine powder
- I found I liked the dropped cookies better than the hand rolled, which were drier and the longer I chilled the dough the taster the cookies got. I tried 24, 36 & 72 hour increments. Then I ran out of dough.
- FYI. I use an insulated cookie sheet.

- Meghan