

Oregon Crunch Chocolate Chip Cookies

Creates 6 dozen

Prep and bake time: 1 hour

1 cup white sugar	3.5 cups all-purpose flour
1 cup brown sugar	1 cup vegetable oil
1 cup salted butter (2 sticks)	1 cup oatmeal (rolled oats)
2 tsp vanilla (Penzey's Mexican)	1 cup Oregon hazelnuts (rough chopped)
3 tsp baking soda	1.5 cups chocolate chips (mix of dark & milk chocolate)
1 tsp salt	1 cup crispy rice cereal
1 egg	2 cups cornflake cereal
1 Tbs milk	



1. Heat oven to 350 degrees.
2. In large mixing bowl, cream butter and sugars. Add vanilla, baking soda, salt, egg, and milk and incorporate well.
3. To mixture, slowly alternate adding the flour and vegetable oil. Scrape bottom and sides of bowl while mixing. Add oatmeal, chopped Oregon hazelnuts, and chocolate chips. Mix well.
4. Add crispy rice and cornflake cereals to mixture and stir to incorporate. Do not over mix.
5. Drop Tablespoon of cookie mixture on to baking sheet and bake until light golden - approximately 8-10 minutes.

Quick tips: Mixing, chopping, and baking these crispy, nutty, and chocolatey confections pairs well with a chilled Fairsing Vineyard Chardonnay or Rosé of Pinot noir. When sampling, nothing beats a cold glass of milk or hot mug of coffee or tea. Happy crunching and munching to you.