



## **PRINTING INSTRUCTIONS FOR RECIPE CARDS:**

*option 1*

### **AVERY PRINTABLE RECIPE CARDS:**

These recipe cards were designed for use with the Avery #8386 printable postcards. They can also be used with the Avery My Recipe Binder #19915. Simply follow your printer manufacturer's instructions for loading the cardstock in your printer. Then print on the Avery cardstock.

*option 2*

### **CARDSTOCK:**

You can also print these recipe cards using cardstock. Simply load the cardstock in your printer, following the manufacturer's instructions. Then print your note cards on the cardstock. Once the note cards have printed, you can cut them out with a paper trimmer or scissors along the outline.

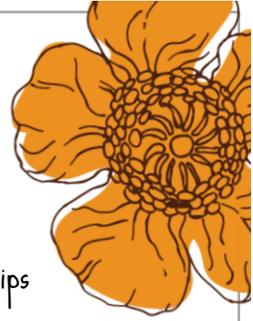
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## Dad's Road Trip Chocolate Chip Cookies

2½ cups rolled oats  
2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup unsalted butter

1 cup granulated sugar  
1 cup light brown sugar  
2 eggs  
1 teaspoon vanilla extract  
12 ounces semisweet chocolate chips  
4 ounces milk chocolate grated  
½ cups chopped walnuts



Preheat oven to 375 degrees F. Line baking sheets with parchment paper.

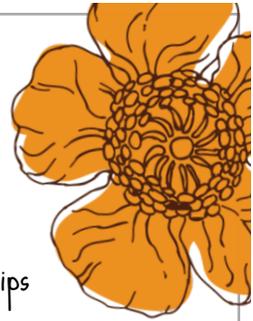
Blend the oats in a food processor to a fine powder.

In a large bowl, whisk together the blended oats with the flour, baking powder, baking soda and salt; set oat mixture aside. In the bowl of a stand mixer or electric mixer, cream together the butter and both sugars until light and fluffy, 3-4 minutes. Scrape down the sides of the bowl with a silicone spatula and beat in the eggs one at a time, beating well after each addition. Beat in the vanilla extract. Gradually add the flour mixture to the

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creamed butter and sugars mixture beating just until incorporated.

With a silicone spatula, fold in the chocolate chips, grated chocolate and walnuts.

Using about 2 heaping tablespoons of dough, roll the dough into balls and place about 2 inches apart on the lined baking sheets. Bake one sheet at a time until the edges are set but the center still looks undone, about 10 minutes.

Cool the cookies completely on the baking sheets.

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