



Oatmeal-Wheat Germ-Chocolate Chip Cookies

Servings: **0 servings**

My replica of the Specialty's Bakery cookie - dense, super moist, and healthier version of a chocolate chip cookie.

Ingredients

1/2 c. butter
1/2 c. butter flavor shortening
1 1/4 c. dark brown sugar
3/4 c. sugar
2 eggs
2-3 teasp. vanilla
1/4 teasp. salt
1 teasp. baking soda
2 c. oats (not quick version)
3/4 c. wheat germ
1 3/4 c. white whole wheat flour
1 1/2 c. chocolate chips (more if you desire)

Directions

- Cream sugars, butter & shortening; then add eggs, vanilla.
- Add oats & wheat germ, then rest of dry ingredients after mixing.

- Form dough into a long 2x2 or 3x3 inch square mold with saran wrap, then chill in fridge until cold all the way through - at least a few hours.

For baking:

- Preheat oven at 325 degrees
- Cut squares fairly thick and lay on baking sheet
- Bake 10-12 minutes, depending on how thick you cut. Cookie will not be crispy - very dense and soft. Don't overbake!

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