Ranger Cookie Recipe from Tori Benham



Mix:

- 2 sticks of softened butter (we love grass fed)
- 1 cup of organic white sugar
- 1 cup of organic brown sugar
- 2 eggs
- 1 teaspoon of vanilla

In separate bowl mix:

- 2 cups of flour (I use organic kamut from @thefoodnanny because it's very clean and free of GMOs)
- 2 cups of old-fashioned oats
- 1 teaspoon of baking soda
- 1/2 teaspoon of baking powder
- 1/2 teaspoon of salt

Mix the dry ingredients into the wet and add 1 to 1 and 1/2 cups chocolate chips (we love Ghirardelli's 60% dark)

Bake at 350-degrees for 8 minutes. Let sit on counter to cool (they will continue to bake slightly more on cookie sheet as they cool).

I like them cold so mine go in the frig! ☺

ENJOY!!!