

OLYMPIC COOKIES Oven at 350(325 if convection)

2 sticks butter room temp
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 tsp baking soda
1 tsp baking powder
2 tsp vanilla
½ cup wheat germ
1 cup plus 2 Tb of flour
3 cups old fashioned rolled oats
3 cups your choice(chocolate chips, shredded coconut, chopped nuts, raisins, dried currants or dried cranberries) I like a combo of coconut, cranberries, white chocolate chips or semisweet chocolate chips, chopped pecans and coconut. Be creative!!!!

Cream butter and sugar until fluffy. Add eggs, vanilla and soda and a bit of salt. Stir in wheat germ, flour, and rolled oats. Add your favorite 3 cups combo of goodies. I use a small ice cream scoop to drop (approximately 2 Tb) amount onto cookie sheet. Slightly flatten with spatula. Bake at 350 for approximately 15 minutes or until light brown. Cool on sheets for 5 minutes before moving to cooling racks. This recipe makes about 4 dozen large cookies and stores well.