

# Triple Chocolate Chip Cookies by Food Storage Moms

## Ingredients:

2 cubes butter, softened  
1 cup brown sugar  
1 cup white sugar  
2 eggs  
1 teaspoon vanilla  
2 cups flour  
3 cups oatmeal-I like the old-fashioned kind  
1 teaspoon baking soda  
1 teaspoon sea salt  
2 cups variety of chocolate chips-white chocolate, semi-sweet chocolate, and chunky milk chocolate chips

## Instructions:

Preheat oven to 375 degrees. Cream, the butter, brown sugar, white sugar, eggs, and vanilla. Stir in the flour, oats, baking soda, sea salt until blended. Stir in the different chocolate chips until blended. Use a cookie scoop to place the dough on a greased cookie sheet or parchment paper placed on the cookie sheet. Place the cookies about 2-inches apart and bake for about 13-14 minutes. These make a very soft moist chewy cookie.