Neiman's Two-Fifty Cookies

- 2c. butter
- 2c. sugar
- 2c. brown sugar
- 4 eggs
- 2t. vanilla
- 4c. flour
- 5c. oatmeal

1t. salt

- 2t. baking powder
- 2t. baking soda
- 24oz. chocolate chips
- 8 oz. Hershey bar, grated
- 3c. chopped nuts (optional)

Measure and blend oatmeal in a blender to a fine powder. Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chocolate chips, Hershey's bar (grated) and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 6 minutes at 375°. Makes about 112 cookies, but recipe can be halved.