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## SECRET RECIPE CHOCOLATE CHIP COOKIES

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Melissa Higginbotham

1/2 cup rolled oats, regular or quick	3/4 cup granulated sugar
2 1/4 cups all-purpose flour	2 teaspoons vanilla extract
1 1/2 teaspoons baking soda	1 teaspoon lemon juice
1/2 teaspoon cinnamon	2 eggs
1 cup (2 sticks) butter, softened	3 cups semisweet chocolate chips
3/4 cup firmly packed brown sugar	1 1/2 cups chopped walnuts

Preheat oven to 350°F. Cover 2 baking sheets with parchment paper. Place rolled oats in blender or food processor and process until finely ground. Combine ground oats, flour, baking soda, salt and cinnamon in a mixing bowl. In another bowl, cream butter, sugar, vanilla, and lemon juice together using an electric mixer. Add eggs and beat until fluffy. Stir the flour mixture into egg mixture, blending well. Add the chocolate chips and nuts to the dough for each cookie, scoop round balls with an ice-cream scoop and place 2 1/2 inches apart on prepared baking sheets. Bake until cookies are lightly browned, 16-18 minutes. Transfer to a wire rack to cool completely. Store in a sealed container to keep them soft and chewy.

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## HONEY CHEESE PIE

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Howard Ainsworth

9 oz. cream cheese	Juice and grated rind of 1/2 lemon
1/2 c. honey	1/4 tsp. salt
3 eggs, slightly beaten	1 unbaked pastry shell
1 1/2 c. milk	

Cream the cream cheese. Combine honey, milk, eggs, lemon, salt. Add to cheese gradually. Pour into unbaked pastry shell and sprinkle with nutmeg. Bake at 450° for 10 minutes. Reduce to 325° for 30 minutes.