



MELT-IN-YOUR-MOUTH COOKIES

Tami Tyson Cobb
Tonya Tyson Moore
Verna Thomas Sanders

1 stick butter	1 ¼ c. flour
1 c. packed brown sugar	1 tsp. baking powder
1 egg	½ tsp. salt
1 tsp. Watkins "Double Strength" vanilla	½ c. chopped pecans

Cream butter and brown sugar. Beat in egg and vanilla. Combine flour, baking powder, and salt. Add to butter mixture and mix well. Stir in pecans. Drop by small spoonfuls on greased cookie sheet. Bake at 400° for about 5 minutes.

Note: When Mamaw made these cookies, we couldn't wait to eat them!

MILLIONAIRE CHOCOLATE COOKIES

Peggy Tyson Avault

2 cups white sugar	5 cups old fashioned oatmeal
2 cups brown sugar	3 7 oz Hershey bars, broken into pieces
2 cups butter (4 sticks)	1 cup pecans (I use 2 cups)
4 eggs	2 teaspoons vanilla
4 cups flour	1 teaspoons salt
2 teaspoons baking powder	
2 teaspoons baking soda	

Mix sugars and butter until creamy, add eggs. Blend flour, baking powder, soda and salt into butter mixture. Add oatmeal, pecans and vanilla. Drop by large spoonfuls on slightly greased cookie sheet. Bake 400 degrees, 6 minutes. This makes about seven dozen cookies.

