

Best-Ever Chocolate Cookies

Makes 42 cookies (1 per serving) *Preparation time: 15 minutes Cooking time: 7 to 9 minutes*

Preheat oven to 350°F (180°C)

Baking sheets, ungreased

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| 1 cup | all-purpose flour | 250 mL |
| 1/2 cup | unsweetened cocoa powder | 125 mL |
| 1 tsp | baking soda | 5 mL |
| 1/4 tsp | salt | 1 mL |
| 2 | eggs | |
| 1 cup | margarine or butter, softened | 250 mL |
| 3/4 cup | packed brown sugar | 175 mL |
| 1 1/2 cups | quick-cooking rolled oats | 375 mL |
| 1 cup | bran cereal (not flakes) | 250 mL |
| 3/4 cup | white chocolate chips | 175 mL |

1. In a small bowl, sift flour, cocoa powder, baking soda and salt.
2. In a large bowl, beat eggs, margarine and brown sugar. Fold in flour mixture. Stir in oats, bran cereal and chocolate chips.
3. Drop dough by heaping tablespoonfuls (15 mL), about 2 inches (5 cm) apart, onto baking sheets.
4. Bake in preheated oven for 7 to 9 minutes or until just crisp. Let cool on baking sheets on a wire rack for 5 minutes, then remove to rack to cool completely.