

**Mr. Phil's Chocolate Chip/Heath Bar Cookies**  
**Revised 06/06**

4-1/2 cups old-fashioned oats  
3 cups old-fashioned oats  
1 cup coconut  
3 cups unbleached white flour  
2 teaspoons baking soda  
1 teaspoon salt

2 cups I Can't Believe It's Not Butter stick butter  
2 cups DARK brown sugar  
2 cups granulated sugar  
7/8 cup egg substitute  
1 tablespoon vanilla

12 oz. Hershey dark chocolate chips  
12 oz. milk chocolate chips  
1 bag of milk chocolate Heath bar toffee bits  
10 oz. pecan pieces

1. In food processor or blender (grind setting), process 4-1/2 cups oats and coconut briefly, and set aside (in a blender you have to do this one cup at a time). Add to this bowl the 3 cups oats that have not been ground.
2. Blend together flour, baking soda and salt, and set aside
3. Using electric mixer, in a very large bowl, cream butter and white sugar thoroughly. Add brown sugar and mix thoroughly. Add egg substitute and vanilla and blend well.
4. Stir in flour mixture. Then, stir in blended oats/coconut.
5. Stir in chocolate chips, milk chocolate Heath bar toffee bits and pecans.
6. Refrigerate dough for at least 4 hours.
7. Take spoonfuls of dough and roll into balls and place on cookie sheet (spray cookie sheet with Pam first) (it helps if you use two identical cookie sheets, placing one inside the other).
8. Bake in 350 degree oven for about 20 minutes, until cookies are brown.

Yields 6 to 7 dozen, depending on size of cookies.