

I received this recipe some time in the 1980s, probably faxed or photocopied to an office where my Dad worked, since email wasn't very widespread yet, with an urban legend similar to the following attached. It isn't true, according to someone who researched it and learned that Mrs. Fields doesn't ever sell their recipes.

A man went to a Mrs. Field's cookie store in a mall. He ordered a few cookies, started to eat one, and liked it so much he asked if they sold the recipe. The person behind the counter said "Yes, it costs three fifty". He says, "Great, I want to buy the recipe, too." He's eating cookies, reading the recipe, and walking away from the store, and then looks at the receipt. The charge for the recipe was \$350.00. He goes back and complains that he thought the recipe cost \$3.50. No, it is \$350.00. He asks for his money back. Sorry, sir, but you've already seen the recipe, so we cannot refund your money. In an effort to get back at them for cheating him out of his money, he writes up his story, includes the recipe, makes a bunch of copies, and gives them away, including in the note an encouragement for those who receive it to continue to copy it and pass it on.

A trick I learned from my Mom is to put baked cookies, after cooling, into a container (not necessarily airtight), and then throw in a slice of sandwich bread (the kind commonly sold in grocery stores in the U.S.A.) If you don't do this, the cookies can often get dried out and hard. If you do this, the cookies closest to the bread absorb the moisture from the bread, and the bread dries out and gets hard. I'm curious to know why the cookies would end up more moist than the bread, rather than the cookies and bread ending up "equally moist". If anyone knows of a scientifically based explanation, I'd like to hear it.

Andy Fingerhut

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Cream together:           1 cup butter  
                              1 cup sugar  
                              1 cup brown sugar  
  
Add:                         2 eggs  
                              1 tsp. vanilla  
  
Mix together in  
separate bowl:            2 cups flour  
                              2 1/2 cups "quick oats", e.g. Quaker brand  
                              1/2 tsp salt  
                              1 tsp baking powder  
                              1 tsp baking soda  
  
Mix:                         All of the above  
  
Add:                         12 oz. bag of chocolate chips (try milk  
  chocolate chips if you can find them)  
                              1 chopped 4 oz Hershey bar (plain)  
                              1 1/2 cups chopped nuts (any kind)

They come out just fine without the Hershey bar and the nuts, if you prefer. Make golf ball sized balls of dough and put them on a baking sheet about two inches apart. Bake at 350 degrees for 8 - 10 minutes. DO NOT OVERBAKE. When the cookies come out of the oven, they will be very soft and may not look like they are done. Take them out anyway. Let them cool for about 5 minutes before removing them from the baking sheet. It helps to have two (or 3 or 4) baking sheets so that one set can be cooling while the other is baking. Makes about 50.