Cornflake Cookies

2 sticks butter

4 eggs

1 T. vanilla

1 cup veg. or canola oil

4 cups flour

2 cups white sugar

2 cups packed light brown sugar 2 1/4 cup old-fashioned rolled oats

2 t. coarse sea salt

2 t. baking soda

2 1/2 cups crushed corn flakes

3 cups chocolate chips

Preheat to 350.  Line baking sheets with baking sheets, if desired.

Cream butter in mixer over medium speed. Add eggs one at a time continuing to mix and then add vanilla. Now add the oil.  Mix on medium for about 30 seconds. It will look messy, but it just needs to be combined.

In a separate bowl whisk together flour, white sugar, brown sugar, oats, salt, and baking soda. Now slowly add this to the butter mix with mixer on low, or use your hands.

To crush the corn flakes, just put them in a ziplock and squish them up until they are in tiny pieces, but not dust.

Add the corn flakes and the chocolate chips to you dough until just combined.

Now, using an ice cream scoop (or about 3 T.) drop cookies on parchment lined baking sheet, making sure you space them far enough apart because they spread out. Flatten each cookie a little and bake for approximately 8 minutes until edges are golden.