Richard's Chocolate Chip Cookie recipe.
The virtue in this recipe is that it has hardly ever failed! It is adapted from back of Presidents Decadent Chocolate Chips bag.

Ingredients.
2 cups white flour
2+ cups oats (e.g. Quick Oats)
2 cups Chocolate Chips (I use Presidents Choice)
1 cup white sugar
1 cup brown sugar
1 cup butter
2 eggs (large)
1 tsp Baking Powder
1 tsp Baking Soda
1 tsp Vanilla
1/2 tsp Salt

Use food processor to take Quick Oats into a rough flour (provides some strength to mix). In big bowl, mix White flour, Oat Flour, Baking Powder, Baking Soda and Salt.

Use food processor or otherwise mix sugars (first) and butter(second) and eggs(third) and vanilla(fourth) until reasonably smooth (at least butter must be mixed!).

Add this `wet' mixture to dry and mix together with a strong arm and some persistence until dough formed. A big bowl and strong spoon required. Then with more strong arming, add chocolate chips.

Dough makes about 48 cookies. Bake at 375 for 18 minutes (that is what my stove takes; should just be brown on tops). Will need to remove from baking sheet and let cool before cookies harden up (some are eaten by cook while still warm to test whether recipe has worked).