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- Preheat your oven to 375 degrees. Lightly butter your cookie pans.
- Place **1 ¼ cups light brown sugar and ½ cup oatmeal** into a food processor. Process until fine.
- In a bowl, whisk together **1 ¾ cups flour with ½ tsp. baking soda and ½ tsp salt**. Set aside.
- Place **1 cup butter at room temperature and 3 TBS light corn syrup** in a mixing bowl. Cream until smooth. Slowly add the oatmeal and mix well, scraping the sides of the bowl. Add **2 eggs**, 1 at a time, scraping the sides. Cream.
- Slowly add the flour and beat only until mixed well. Mix in **½ cup milk chocolate chips and ½ cup semi-sweet chocolate chips**. If desired add more chocolate chips and **½ cup chopped walnuts**.
- Spoon the cookie dough onto your sheets, about 3 inches apart.
- Bake the cookies for 7 to 8 minutes until edges are lightly browned. Remove from oven.
- Let cookies cool on sheets for 2 minutes. Remove them with a very thin spatula onto a cooling rack. Serve and enjoy!

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