

## Chocolate Chip Cookies with Roasted Garlic

By Susan Belsinger

Makes about 4 dozen cookies

1 bulb of garlic  
¼ cup nut oil  
12 tablespoons unsalted butter (1 ½ sticks), softened  
1 cup sugar  
½ cup dark brown sugar  
2 extra large eggs  
2 teaspoons vanilla  
1 ½ cups unbleached flour  
½ cup whole-wheat flour  
Scant cup of rolled oats  
1 ¼ teaspoons baking powder  
¾ teaspoon salt  
1 ½ cups chocolate chips  
1 cup coarsely chopped nuts

Preheat oven to 325° F. Remove the outer papery skins of the garlic and break the garlic bulb into cloves; leave the inner skins on the cloves. (From Rita Salman: To activate the medicinal compounds in garlic, press the cloves with your hand on the counter to break the cells, let sit for 15 minutes, then cook. These instructions are from Dr. John Milner of the National Institute of Health). Place the garlic in a small oven-proof dish and add the nut oil. Cover the dish with foil. Bake the garlic until it is very tender, check it in about 30 to 35 minutes. It will take about 45 minutes to roast this many cloves. Test for doneness by squeezing a clove or two—it should be soft and golden. Remove from the oven and let the garlic cool a bit. When it is cool enough to handle, squeeze the cloves of roasted garlic into the oil and discard the skins.

In a food processor or a mixing bowl, combine the butter, roasted garlic, and the nut oil and process, or mash the garlic with a fork and beat ingredients together with a wooden spoon until well blended. Add the sugars and process or stir until combined. Beat in the eggs and add the vanilla, blend well until smooth and creamy.

In a small bowl, combine the flour, whole-wheat flour, oats, baking powder, and salt. Add the dry ingredients to the wet, and process, stopping to scrape down the sides, or mix well with a wooden spoon. The dough will be stiff.

Stir in the chocolate chips and nuts. Drop the dough by the tablespoonful about 2-inches apart on ungreased baking sheets. Flatten the dough with your fingers, or a fork if desired.

Bake the cookies in a preheated oven for 10 to 12 minutes, until they are just golden brown. Remove to baking racks to cool. They will keep, stored in a tightly closed tin or plastic container for a week, or they can be frozen for up to a month.

