Preparation

Preheat oven to 375. Place oats in a food processor and process until it turns into a powder. In a medium bowl, whisk together the powdered oats, flour, salt, baking powder and baking soda. In a large bowl, cream together butter and both sugars for 3 minutes on medium speed. Beat in eggs and vanilla. Gradually beat in dry ingredients. Stir in grated chocolate, then add chocolate chips.

Roll or scoop dough into 2-inch sized balls and place 2 inches apart on ungreased cookie sheet. Bake for 12 minutes. Cool 2 minutes on baking sheet before transferring to a cooling rack.

Makes 25 cookies. The scooped dough freezes well and bakes up as delicious as fresh. Add 1-2 minutes to bake time for frozen dough.