

Oatmeal chocolate chip cookie

Oatmeal Chocolate Chip Cookies is a simple recipe that features the goodness of oats, and the sweet taste of chocolate chips.

Yield: 20 cookies
Prep time: 30 minutes
Cook time: 15 minutes

Ingredients

- 1 1/2 cups all-purpose flour
- 2 cups old-fashioned whole rolled oats
- 1/2 tsp ground cinnamon, optional
- 1 tsp baking soda
- 1 tsp salt
- 1/2 cup unsalted butter, softened to room temperature
- 1/2 cup packed light or dark brown sugar
- 1/4 cup granulated sugar
- 1 large eggs, room temperature
- 1 tsp pure vanilla extract
- 1 3/4 cups semi-sweet chocolate chips

Directions

1. Combine the egg, butter, sugars, vanilla in a medium bowl and beat on medium-high speed with a hand or stand mixer until creamed and well combined.
2. Add oats, flour, cinnamon, baking soda, optional salt, and beat on low speed until just combined, about 1 minute.
3. Add chocolate chips, raisins or nuts, and beat on low speed until just combined, about 30 seconds. *Scrape the sides of the bowl between ingredients to ensure your mixture is well combined.
4. Dough should be a thick and sticky consistency. Cover and chill the dough for at least 45 minutes in refrigerator. If chilling longer, allow to sit at room temperature for at least 30 minutes before rolling and baking as dough will be quite hard.
5. Preheat oven to 350°F. Line baking sheets with parchment paper or silicone baking mats. Set aside.
6. Using a cookie scoop or 1/4 measuring cup, scoop cookie dough, roll into a ball and place on baking sheet.
7. Bake for 15 minutes or until lightly browned on the sides. The centers will look very soft. Allow cookies to cool on baking sheet for about 10 minutes before serving.
9. Cookies will keep airtight at room temperature for up to 1 week or in the freezer for up to 6 months.

#TrainWithGrainsTip:
Thick old-fashioned whole rolled oats, not quick oats, guarantee a chewier cookie. Quick oats are thinner and powdery, and give you a different texture.



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