



## Chocolate Chip Oatmeal Cookies

These Cookies was chosen the King Arthur Flour 2015 Recipe of the Year. They are soft and chewy, packed with chips and beyond the standard chocolate chip cookie with the addition of nutty taste of oats.

**Prep Time-20 Minutes**

**Bake Time-12 to 17 Minutes**

**Total Prep and Bake Time-32-37 Minutes**

**Yield-100 Small (2-1/2" Cookies)**

### **Ingredients:**

16 Tablespoons Unsalted Butter at Room Temperature

1 Cup Light Brown Sugar, Packed

½ Cup Granulated White Sugar

1 Large Egg, at Room Temperature

1 Tablespoon Vanilla Extract

2 Cups King Arthur Unbleached All-Purpose Flour

1 Cup Rolled Oats-Old Fashion or Quick-Cooking)

1 Teaspoon Baking Powder

1 Teaspoon Baking Soda

1 Teaspoon Kosher Salt or ¾ Teaspoon Regular Table Salt

3 Cups Semisweet Chocolate Chips

Substitute a 1-Lb. Bag of Chocolate Chips for the 18-oz. (3Cups) Called For, If Desired)

## **Instructions:**

Note: Refrigerating cookie dough for as little as 30 minutes can make a big difference in your Cookie's texture and flavor.

1. Preheat oven to 325 degrees. Line several cookie baking sheets with parchment paper, or lightly grease with a non-stick vegetable oil spray.
2. Beat together the butter and sugars until smooth.
3. Beat in the egg and vanilla.
4. Whisk together the flour, oats, baking powder, baking soda and salt, and add to the butter mixture in the bowl.
5. Mix until everything is thoroughly incorporated. Scrape the bottom and sides of the bowl, and mix briefly.
6. Stir in chocolate chips.
7. Scoop the dough with a teaspoon cookie scoop (2 Teaspoons) and place onto the greased baking sheet(s), leaving about 1-1/2 to 2 inches between the scoops of cookie dough.
8. Bake the cookies for 12 to 17 minutes, until they're a light golden brown, with slightly darker edges. Their middle may still look a bit shiny, and that is okay, they'll continue to bake as they cool on pan.
9. Remove the cookies from the oven, and as soon as they're set enough to handle, transfer to racks to cool.

**These Cookies Make Wonderful Ice Cream Sandwiches. Sandwich two cookies around a scoop of your favorite softened ice cream and then Enjoy!**