

Oatmeal Chocolate Chip Cookies •

Ingredients

Butter, softened	1 cup (2 sticks)	Ground cinnamon	1½ tsp.
Brown sugar, packed	1 cup (220 g)	Salt	½ tsp.
Granulated sugar	½ cup (100 g)	1-minute oats	3 cups (270 g)
Eggs, large	2	Chocolate chips	1½ cups (260 g)
Mexican vanilla	1½ tsp.		
All-purpose flour	1½ cups (190 g)		
Baking soda	1 tsp.		

Directions

Preheat oven to 350°F — Bring **butter** and **eggs** to room temperature — Line baking sheets with parchment or leave ungreased — Combine $1\frac{1}{2}$ cups **flour**, 1 tsp. **baking soda**, $1\frac{1}{2}$ tsp. **cinnamon**, and $\frac{1}{2}$ tsp. **salt** in *Medium Bowl #1* (dry ingredients)

1. In a large bowl, beat 1 cup **butter**, 1 cup **brown sugar**, and $\frac{1}{2}$ cup **granulated sugar** on medium speed until the mixture is creamy, lightened in color, and no dry sugar remains in the bowl (no loose crystals or gritty patches); about $2\text{--}3$ minutes. It may still feel slightly grainy, that is normal and will become smooth when the eggs are added. Scrape bowl.
2. Add 2 **eggs** and $1\frac{1}{2}$ tsp. **Mexican vanilla**. Beat well until smooth and fully incorporated, about 1 minute. Scrape bowl.
3. Add dry ingredients (*Medium Bowl #1*). Mix on low speed until no dry flour remains and dough is uniform, about $30\text{--}45$ seconds. Do not overmix.
4. Add 3 cups **oats** and $1\frac{1}{2}$ cups **semisweet chocolate chips**. Stir by hand or on low speed until evenly distributed; dough will be thick and chunky.
5. Cover bowl and chill dough for $15\text{--}30$ minutes to reduce spreading during baking.
6. Drop dough by rounded tablespoonfuls onto ungreased or parchment-lined baking sheets, spacing about 2 inches apart. Keep portion size consistent for even baking.
7. Bake at 350°F for $8\text{--}10$ minutes until edges are light golden brown and centers still look soft and slightly underdone. Cookies are done when edges feel set and golden and centers appear moist but not raw; they will set further as they cool. Continue baking in 1 minute increments if edges are not yet golden.

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8. Cool on baking sheet for *1 minute*, then transfer to a wire rack to cool completely. Repeat with remaining dough.

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Equipment Required

- Large mixing bowl
- Hand mixer or stand mixer
- Baking sheets (2 recommended)
- Parchment paper (optional)
- Tablespoon measure or $1\frac{1}{2}$ –2 Tbsp. cookie scoop
- Measuring cups and spoons
- Rubber spatula
- Wire cooling rack
- Medium Bowl (dry ingredients)

Hints and Notes

Yield

- Makes about 4 dozen cookies (depending on scoop size)

Mise en Place

- *Medium Bowl #1* — dry ingredients: $1\frac{1}{2}$ cups flour, 1 tsp. baking soda, $1\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ tsp. salt
- Bring butter and eggs to room temperature 1 hour before mixing for easier creaming and smoother dough

Ingredient Tips

- Mexican vanilla adds warmth and depth; pure vanilla extract can substitute at 1 tsp.
- Old-fashioned oats give more texture; quick-cooking oats yield a slightly softer, more uniform cookie.

- Use semisweet chocolate chips (not milk) for balance with the sweet dough; 2 cups for a chunkier cookie if preferred.

Preparation Tips

- Room-temperature butter creams properly; cold butter will leave a grainy or stiff dough.
- Don't overbake: cookies are done when edges are golden and centers still look soft; they firm up on the rack.
- If baking two sheets at once, rotate positions halfway through for even browning.
- Dropped cookies spread; 2 inch spacing prevents merging.

Make Ahead & Storage

- **Refrigeration:** Dough can be covered and refrigerated up to 2–3 days. Let sit 10–15 minutes at room temperature before scooping if very firm. Longer chilling (e.g. overnight) reduces spreading further.
- **Freezing:** Portion dough into balls and freeze on a tray, then store in a bag for 2–3 months. Bake from frozen, adding 1–2 minutes to bake time.
- Baked cookies keep in an airtight container at room temperature for 4–5 days, or freeze up to 3 months.

Serving Suggestions

- Best at room temperature with cold milk or coffee
- Sturdy enough for lunch boxes and cookie tins
- Crumble over vanilla ice cream or use for ice cream sandwiches