

Oatmeal Chocolate Chip Cookies

Ingredients

Butter, softened	1 cup (2 sticks)	Ground cinnamon	1½ tsp.
Brown sugar, firmly packed	1 cup	Salt	½ tsp.
Granulated sugar	½ cup	Old-fashioned or quick-cooking oats .	3 cups
Eggs, large	2	Semisweet chocolate chips	1½ cups
Mexican vanilla	1½ tsp.		
All-purpose flour	1½ cups		
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 1½ cups **flour**, 1 tsp. **baking soda**, 1½ tsp. **cinnamon**, and ½ tsp. **salt** in *Medium Bowl #1* (dry ingredients) — Combine 3 cups **oats** and 1½ cups **semisweet chocolate chips** in *Large Bowl #1*

1. In a large bowl, beat 1 cup **butter**, 1 cup **brown sugar**, and ½ cup **granulated sugar** on medium speed until creamy and no visible sugar granules remain, about 2–3 *minutes*. Scrape bowl.
2. Add 2 **eggs** and 1½ 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 30–45 *seconds*. Do not overmix.
4. Add **oats** and **semisweet chocolate chips** (*Large Bowl #1*). Stir by hand or on low speed until evenly distributed; dough will be thick and chunky.
5. Drop dough by rounded tablespoonfuls onto ungreased or parchment-lined baking sheets, spacing about 2 *inches* apart. Keep portion size consistent for even baking.
6. Bake at 350°F for 8–10 *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.
7. Cool on baking sheet for 1 *minute*, then transfer to a wire rack to cool completely. Repeat with remaining dough.

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)
- Large Bowl (oats and chocolate chips)

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**
- *Large Bowl #1* — 3 cups **oats**, $1\frac{1}{2}$ cups **semisweet chocolate chips**
- 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

- Dough can be covered and refrigerated up to 3 days; let sit 10–15 minutes at room temperature before scooping if very firm.
- Portioned dough balls freeze well on a tray, then 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