

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 1½ cups **flour**, 1 tsp. **baking soda**, 1½ tsp. **cinnamon**, and ½ tsp. **salt** in *Medium Bowl #1* (dry ingredients)

1. In a large bowl, beat 1 cup **butter**, 1 cup **brown sugar**, and ½ 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 *2–3 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 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 3 cups **oats** and 1½ 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 *15–30 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 *8–10 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.

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