

## RECIPE

### Oatmeal-Chocolate Chip Cookies



Ready in **12 minutes**

Serves **6-8 people**

## Ingredients

- 16 Tbs. (2 sticks) unsalted butter
- 3/4 cup granulated sugar
- 3/4 cup firmly packed light brown sugar
- 2 eggs
- 1 tsp. vanilla extract
- 1 1/2 cups all-purpose flour
- 1 tsp. baking soda
- 1/4 tsp. salt
- 2 cups old-fashioned rolled oats (I prefer Quick-1 minute oats)
- 12 oz. semisweet or bittersweet chocolate chips
- 1 cup walnuts, toasted and chopped (optional)

## Preparation

1. Prepare the baking sheets
2. Preheat an oven to 350°F. Line 2 rimless baking sheets with parchment paper.
3. Mix the dough
4. In a large bowl, using an electric mixer, beat the butter, granulated sugar and brown sugar on medium speed until creamy. Add the eggs and vanilla and beat until smooth. In another bowl, stir together the flour, baking soda and salt. Reduce the speed to low, add the flour mixture to the butter mixture and beat until smooth. Stir in the oatmeal, chocolate chips and walnuts.
5. Bake the cookies
6. Drop rounded tablespoonful of the dough onto the prepared sheets, spacing them about 1 1/2 inches apart. Bake until the cookies are golden brown, 10 to 12 minutes. Transfer the cookies to wire racks and let cool completely. Makes about 60 cookies.

## Tips

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