

Thin and Crispy Oatmeal Cookies

Makes about 24 cookies

To ensure that the cookies bake evenly and are crisp throughout, bake them one sheet at a time. Place them on the baking sheet in three rows, with three cookies in the outer rows and two cookies in the center row. If you reuse a baking sheet, allow the cookies on it to cool for at least 15 minutes before transferring them to a wire rack, then reline the sheet with fresh parchment before baking more cookies. We developed this recipe using Quaker Old Fashioned Oats. Other brands of old fashioned oats can be substituted but may cause the cookies to spread more. Do not use instant or quick oats.

1 cup (5 ounces) unbleached all purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon table salt
14 tablespoons (1 3/4 sticks) unsalted butter, softened but still cool
1 cup (7 ounces) granulated sugar
1/4 cup packed (1 3/4 ounces) light brown sugar
1 large egg
1 teaspoon vanilla extract
2 1/2 cups (7 1/2 ounces) old fashioned oats (see note)

1. Adjust an oven rack to the middle position and heat the oven to 350 degrees. Line 3 large baking sheets with parchment paper. Whisk the flour, baking powder, baking soda and salt in a medium bowl; set aside.
2. In a stand mixer fitted with the paddle attachment, beat the butter and sugars at medium low speed until just combined, about 20 seconds. Increase the speed to medium and continue to beat until light and fluffy, about 1 minute longer, scraping the bowl and beater as needed with a rubber spatula. Add the egg and vanilla and beat on medium low until fully incorporated, about 30 seconds, scraping down the bowl and beater as needed. Decrease the speed to low, add the flour mixture, and mix until just incorporated and smooth, about 10 seconds. With the mixer running on low, gradually add the oats and mix until well incorporated, about 20 seconds. Give the dough a final stir to ensure that no flour pockets remain and the ingredients are evenly distributed.
3. Divide the dough into 24 portions, each about 2 tablespoons, and roll them between your hands into balls. Place the cookies on the prepared baking sheets, spacing them about 2 1/2 inches apart, eight dough balls per sheet (see note). Using your fingertips, gently press each dough ball to a 3/4 inch thickness.
4. Bake one sheet at a time until the cookies are deep golden brown, the edges are crisp, and the centers yield to slight pressure when pressed, 13 to 16 minutes, rotating the sheet halfway through the baking time. Cool the cookies completely on the sheet.