

Oatmeal Chocolate Chip Cookies

Ingredients

1 c Flour
1/2 t Baking Soda
1/2 t Salt
1/2 c Unsalted Butter (room temperature)
1/3 c Sugar
2/3 c Brown Sugar
2 t Vanilla Extract
1 Egg
1 1/2 c Oats
1 c Semi-Sweet Chocolate Chips

Instructions

1. In a small bowl, whisk together the flour and baking soda; set aside.
2. In the bowl of an electric mixer with paddle attachment add butter and both sugars; beat on medium speed until light and fluffy.
3. Reduce speed to low; add the salt, vanilla, and eggs. Beat until well mixed, about 1 minute.
4. Add flour mixture; mix until almost combined. Stir in the oats and chocolate chips with a spatula. Chill dough for at least one hour to overnight.
5. Preheat oven to 375 degrees. Use a ice cream scooper (two tablespoons) to drop heaping tablespoon-size balls of dough about 2 inches apart on baking sheets lined with parchment paper.

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6. Bake until cookies are golden around the edges, but still soft in the center, 8 to 10 minutes.

Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer to a wire rack, and let cool completely.