

# Chewy Oatmeal Chocolate Chip Cookies

## Ingredients

- 1 cup (2 sticks) unsalted butter
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 ½ cups rolled oats
- 2 cups all-purpose flour
- ¾ teaspoon salt
- 1 teaspoon baking powder (*add a pinch more for softer cookies*)
- 1 teaspoon baking soda
- 12-16 ounces chocolate chips (*semisweet, milk, dark chocolate, or a combination – add more or less chocolate depending on your taste*)
- 1 ½ cups chopped nuts (*optional*)

## Directions

1. Preheat the oven to 350 degrees F and line 1 or 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugars. Add the eggs and vanilla extract and mix to combine.
3. After measuring out the rolled oats, place them in a food processor and process them until they turn to powder.
4. Place all of the dry ingredients (*oatmeal powder, flour, salt, baking powder & baking soda*) in a separate bowl and whisk to combine.
5. Add the dry ingredients to the mixer and mix until fully incorporated. Then add the chocolate and nuts and mix to combine. Place rounded tablespoon-sized balls of dough on the cookie sheets (*a cookie scoop works well for this*).
6. Bake for 10-12 minutes at 350 degrees F. Cool the cookies on the cookie sheets for 2 minutes and then transfer them to a wire rack to cool completely.

**Yield:** Approximately 5 dozen cookies

**Source:** Cooking with Karen