THE Best Oatmeal Chocolate Chip Cookies

Date : 18-09-2018

Ingredients

- 1 cup room temperature butter (I like salted but unsalted works too)
- 3/4 cup powdered brown sugar
- ½ cup powdered white sugar
- 2 eggs
- 1 tbs vanilla extract
- 1 cup all purpose flour
- ½ tsp baking soda
- ½ tsp salt
- 3 cups oats
- 1 cup crushed walnuts
- 60% or higher chocolate chips (or bar of chocolate)

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Method

1. Preheat oven to 350 degrees
2. Using a hand mixer, whip together butter, brown sugar, and white sugar until creamy
3. Add in both eggs, and vanilla extract, and mix until completely smooth
4. Separately, mix the flour baking soda, and salt
5. Add the flour mix, bit by bit, into the wet mixture, making sure the flour is completely blended in each time before adding more
6. By hand, mix in the oats, and crushed walnuts until everything is well incorporated
7. If you’re using chocolate chips, go ahead and add as much as you want and mix; if you’re using a bar of chocolate, then break into small chunks and do the same
8. Line a baking tray with wax paper, roll your dough into small balls and place about two inches apart on the tray
9. Place in the oven until the edges have spread and become browned and crispy (about 8-10 minutes)
10. Remove from the oven and allow your cookies to cool completely before removing from the tray (or if you’re impatient, go ahead! Your cookies will just be a little extra gooey and will probably fall apart- but they go great with ice cream that way!)
11. Enjoy!!

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