



♥ RECIPE

## Oatmeal Chocolate Chip Cookies

*Author:* Lindsay *Prep Time:* 15 minutes *Cook Time:* 10 minutes

*Total Time:* 25 minutes *Yield:* About 24 Cookies

*Category:* Cookies *Method:* Baking *Cuisine:* American

### Description

These **Oatmeal Chocolate Chip Cookies** are dense, chewy and full of oatmeal and chocolate chips! They are so delicious and completely addicting.

### Ingredients

- 3/4 cup (168g) unsalted butter, room temperature
- 3/4 cup (168g) light brown sugar, packed
- 1/4 cup (52g) sugar
- 1 egg
- 1 egg yolk
- 2 tsp vanilla extract
- 1 3/4 cups (228g) all purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 1/2 tsp cornstarch
- 3/4 tsp salt
- 1 3/4 cups (153g) uncooked quick cook oats
- 1 3/4 cups (296g) semi sweet chocolate chips

### Instructions

- 1 Preheat oven to 350°F (176°C). Line a cookie sheet with parchment paper.
- 2 Beat butter and sugars together until well combined.
- 3 Add egg, egg yolk and vanilla extract and mix until well combined.

- 4 Add flour, baking soda, baking powder, cornstarch and salt and mix until well combined.
- 5 Add the oats and mix until a thick dough forms.
- 6 Stir in the chocolate chips.
- 7 Roll 2 tablespoon sized balls of cookie dough into a ball and place them onto the cookie sheet, about 2 inches apart. Press a few extra chocolate chips into the top of the cookie dough balls.
- 8 Bake 9-11 minutes. The edges should be very lightly brown and the center may look slightly undercooked. Do not over bake.
- 9 Let cookies cool for about 3-4 minutes on the cookie sheet, then remove to cooling rack to finish cooling.

## Nutrition

**Serving Size:** 1 Cookie   **Calories:** 211   **Sugar:** 15.3 g   **Sodium:** 131.4 mg   **Fat:** 9.8 g

**Carbohydrates:** 28.1 g   **Protein:** 3.1 g   **Cholesterol:** 30.7 mg

*Find it online: <https://www.lifeloveandsugar.com/oatmeal-chocolate-chip-cookies/>*