

## **Chocolate Chip Oatmeal Cookies**

(Recipe source *Gourmet*, March 1994)

### *Ingredients:*

2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 teaspoon salt  
1 cup old-fashioned rolled oats  
2 sticks (1 cup) unsalted butter, softened  
1 1/4 cups firmly packed light brown sugar  
1/4 cup granulated sugar  
2 large eggs  
1 teaspoon vanilla  
2 cups (12 ounces) semisweet chocolate chips

### *Directions:*

Preheat oven to 350 degrees.

Whisk together flour, baking soda, baking powder, salt and oats in a medium bowl. In the bowl of a stand mixer fitted with the paddle attachment (or in a large bowl using a hand-held mixer) cream butter and sugar on medium-high speed until fluffy and lightened in color, about 3 minutes. Add eggs, 1 at a time, beating well after each addition. Add vanilla and then slowly beat in flour mixture. Stir in chocolate chips after flour has been incorporated.

Drop dough in rounded tablespoons onto baking sheet, leaving about 2 inches between cookies. Bake for 12-15 minutes (I only baked mine for 9 minutes because we prefer soft and not crisp cookies), or until golden. Cool completely on wire racks.

Store in an airtight container for up to 5 days.

Yield: 5-6 dozen (Recipe can easily be cut in half)

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(11/19/09)