

Kaleena's Oatmeal Chocolate Chip Cookies

Servings: 2 doz

Oven temp: 350°

Cook time: 10 min



INGREDIENTS

- 1 c soft butter
- 3/4 c sugar
- 3/4 c dark brown sugar
- 2 eggs
- 1 tsp vanilla
- 1/2 tsp salt
- 1 tsp baking soda
- 2 1/4 c flour
- 2 c quick oats
- 3/4 c dark chocolate chips

DIRECTIONS

1. Cream butter and sugar until fluffy.
2. Beat in eggs one at a time.
3. Mix in vanilla.
4. Mix in salt, baking soda, and flour.
5. Mix in oats.
6. Mix in chocolate chips.
7. Make dough into 2in circles.
8. Bake at 350 degrees for 8 mins. If the cookies are lightly browned on the bottom, pull them out and let them finish baking on the cookie sheet. If they aren't, put them back in for another minute or two.
9. Eat with a glass of milk. Unsweetened macadamia milk is my favorite.

NOTES:

You can use regular oats if you don't have quick oats, but the consistency of the cookies will be different.

If I'm feeling nutty, I add 3/4 c chopped salted pecans. Yum!

When you let the cookies finish baking on the cookie sheet, they stay a little gooey and soft inside, and keep for longer.