



Chocolate Chip Oatmeal Cookies



These cookies, our **2015 Recipe of the Year**, are soft and chewy, packed with chips, and go beyond the standard chocolate chip cookie with the addition of nutty tasting oats. They're a specialty of our Bake Truck, which travels the country serving these as part of our Bake for Good fundraising program.

Our thanks to the Cookies for Kids' Cancer non-profit, the originator of this recipe.

PREP	BAKE	TOTAL	YIELD
20 mins	12 to 17 mins	34 mins	20 to 100 cookies, depending on size

Ingredients

- 16 tablespoons (227g) unsalted butter, at room temperature
- 1 cup (213g) light brown sugar, packed
- 1/2 cup (99g) granulated sugar
- 1 large egg, at room temperature
- 1 large egg yolk, at room temperature
- 1 tablespoon (14g) vanilla extract
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1 cup (89g) rolled oats, old-fashioned or quick-cooking
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt or 3/4 teaspoon salt
- 3 cups (510g) semisweet chocolate chips*

*Substitute a 1-pound bag of chocolate chips for the 18 ounces (3 cups) called for, if desired. (*I use King Arthur Baking's [caramel chip blend-dd](#)*)

Instructions

- ① Preheat the oven to 325°F. Line several cookie sheets with parchment paper, or lightly grease with non-stick vegetable oil spray.
- ② Beat together the butter and sugars until smooth.
- ③ Beat in the egg, egg yolk, and vanilla.
- ④ Whisk together the flour, oats, baking powder, baking soda, and salt, and add to the butter mixture in the bowl.
- ⑤ Mix until everything is thoroughly incorporated. Scrape the bottom and sides of the bowl and mix briefly.

- ⑥ Stir in the chocolate chips.
 - ⑦ Decide what size cookies you want to make. A muffin scoop (1/4 cup) will make 20 large, palm-sized cookies. A tablespoon cookie scoop (4 teaspoons) will make 50 medium (2 3/4" to 3") cookies; and a teaspoon cookie scoop (2 teaspoons) will make 100 small (2 1/2") cookies.
 - ⑧ Scoop the dough onto the prepared baking sheets, leaving about 1 1/2" to 2" between cookies.
 - ⑨ Bake the cookies for 12 to 17 minutes, until they're a light golden brown, with slightly darker edges. Their middles may still look a tiny bit shiny; that's OK, they'll continue to bake as they cool on the pan.
 - ⑩ Remove the cookies from the oven, and as soon as they're set enough to handle, transfer them to racks to cool.
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Tips from our Bakers

- Want to make these gluten-free? For great results, substitute King Arthur Gluten-Free Measure for Measure Flour for the all-purpose flour in this recipe. Be sure to bake thoroughly; gluten-free baked goods often need a bit more time in the oven.
- These cookies make wonderful ice cream sandwiches. Sandwich two cookies around a scoop of softened ice cream — we especially like Ben & Jerry's (Phish Food!).
- Refrigerating cookie dough for as little as 30 minutes can make a big difference in your cookies' texture and flavor. See the details in our blog post, [Chilling cookie dough](#).

We're here to help. King Arthur Baker's Hotline: (855) 371 2253