

Oatmeal chocolate chip cookies

Susan Alsembach

These oatmeal chocolate chip cookies are so delicious and easy to make. They can be added to a lunch box or serve a breakfast on the go!

Try them out and let me know what you think.

Susan

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9 ingredients · 30 minutes · 9 servings



Directions

1. Preheat the oven to 350F. Then melt the butter in a saucepan. Put the sugar in a bowl, add the melted butter and stir well.
2. Then add the beaten eggs to the mixture along with the vanilla extract, the baking powder, salt, and sift in the flour making sure everything is well mixed. Then add the chocolate chips and oats.
3. Take two baking trays and cover them with baking sheets. Using a dessert spoon, place a spoonful of the cookie mixture on the trays, making sure to leave 4cm in between each cookie.
4. Place the baking trays in the oven and cook for about 20 minutes or until the cookies turn golden brown. Remove from the oven and allow to cool on a wire rack.

Ingredients

- 2 3/4 ozs Butter
- 2 3/4 ozs Coconut Sugar
- 1 1/4 Egg (lightly beaten)
- 1 1/4 tsps Vanilla Extract
- 3 1/3 ozs Spelt Flour
- 1/3 tsp Baking Powder
- 2/3 Sea Salt (pinch)
- 2 1/4 ozs Dark Chocolate Chips
- 2 1/4 ozs Oats