

THE ULTIMATE CHOCOLATE OATMEAL COOKIE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 9 Extra Large

Cookies

¼ cup old fashioned oats
1 Cup and 2 Tbsp all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
¼ teaspoon ground cinnamon
1/2 cup unsalted butter, melted.
6 Tbsp brown sugar, packed.
6 Tbsp granulated sugar
1/2 tablespoon vanilla extract
½ teaspoon lemon juice
1 large egg
1 cup chocolate chips – use your favorite kind.
1 ½ cups chopped walnuts. Optional

Directions:

- Place oats in a small food processor or blender and grind until they turn powdery.
- Place them in a medium bowl and whisk in the flour, baking soda salt, and cinnamon and set aside.
- Stir together melted butter, brown sugar, and granulated sugar until smooth (no mixer needed – just a wooden spoon or spatula)
- Stir in vanilla, lemon juice, and egg.
- Stir until smooth, then stir in flour mixture – it may be slightly lumpy because of the ground oats.
- Stir in chocolate chips and walnuts.
- Line a cookie sheet with wax or parchment paper or a silicone baking mat.
- Scoop ¼ cupsful of the dough into balls and place on the cookie sheet (you do not need to space them – this is just for chilling)
- Cover well with plastic wrap and chill at least 4 hours or overnight before baking.
- Preheat oven to 350 degrees F
- Place cookies well-spaced on cookie sheets lined with parchment paper or silicone baking mats.
- Slightly depress each ball with the palm of your hand
- Bake for 13 – 17 minutes.
- Do not overbake – these are best a bit under done.