

Delicious Holiday Cocoa Oatmeal Cookies

with Simply Creative Chef Rob Scott

Ingredients:

- 1 cup + 2tbsp. all-purpose flour
- 1 cup quick cooking oats
- 2 tbsp. cocoa powder
- $\frac{3}{4}$ tsp. baking soda
 - $\frac{1}{2}$ tsp. salt
- $\frac{3}{4}$ cup (softened) butter
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup sugar
- 1 tsp. vanilla extract
 - 1 egg
- 1 cup semi- sweet chocolate chips

Directions:

1. Preheat oven to 350 degrees F.
2. Grease cookie sheets.
3. In a large bowl, stir together flour, oats, cocoa, baking soda, and salt.
4. In another large bowl cream butter, both sugars, and vanilla until well blended.
5. Beat in egg.
6. Stir flour mixture until well combined.
7. Fold in chocolate chips.
8. Place batter by teaspoons on to prepared cookie sheets.
9. Bake for 10-12 minutes – Remove cookie sheets and let cookies sit for 3 minutes before moving to a wire rack.

Yield: 36 cookies