

THE ULTIMATE CHOCOLATE OATMEAL COOKIE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 20 cookies

½ cup old fashioned oats
2 ¼ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
¼ teaspoon ground cinnamon
1 cup unsalted butter, melted
¾ cup brown sugar, packed
¾ cup granulated sugar
1 tablespoon vanilla extract
½ teaspoon lemon juice
2 large eggs
3 cups chocolate chips – use your favorite kind
1 ½ cups chocolate walnuts

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 eggs
- 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 cupfuls 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