

# Chewy Oatmeal Chocolate Chip Cookies

24 SERVINGS 50 MINUTES



## INGREDIENTS

1 cup All Purpose Gluten Free Flour  
5 1/2 cups Old Fashioned Rolled Oats  
1/2 tsp Cinnamon  
1/2 tsp Baking Soda  
1/4 tsp Sea Salt  
1/2 cup Butter (unsalted and softened)  
1/2 cup Light Brown Sugar (packed)  
1/4 cup Organic Cane Sugar  
1 Egg (large and at room temperature)  
1 tsp Vanilla Extract (100% Pure)  
1 cup Organic Dark Chocolate Chips

## NUTRITION

### AMOUNT PER SERVING

Calories	203	Sodium	54mg
Fat	9g	Vitamin A	130IU
Saturated	6g	Vitamin C	0mg
Carbs	27g	Calcium	3mg
Fiber	3g	Iron	1mg
Sugar	9g	Vitamin K	0µg
Protein	4g	Magnesium	0mg

## DIRECTIONS

- 01 Preheat oven to 350°F. Line 2 large baking sheets with parchment paper.
- 02 In a medium bowl, mix together flour, cinnamon, baking soda, salt and oats. Set aside.
- 03 Using a stand mixer or hand held mixer, in a large mixing bowl, add butter, light brown sugar, cane sugar and mix until well combined. About 2 minutes.
- 04 Mix in the egg and vanilla until creamy. Scrape down sides of bowl as needed.
- 05 Add the dry ingredients to the mixing bowl. Mix on low until well combined. Add chocolate chips and mix on low until incorporated.
- 06 Using a tablespoon cookie scoop(or spoon), scoop dough onto cookie sheet, leaving about 2 inches between each cookie. Gently press the center of each ball to flatten them out just a bit.
- 07 Bake for 10-13 minutes or until the tops of cookies are just set. Do not overbake if you want chewy cookies. Bake a little longer if you like them a little crispy around the edges.
- 08 Remove cookies from oven and allow to cool on baking sheet for about 5 minutes before placing them on a wire rack to cool completely.
- 09 Enjoy!!

## NOTES

### GLUTEN FREE

Use Gluten free whole rolled oats and gluten free chocolate chips. I love the brand Enjoy Life.

#### CHEWY COOKIES

I prefer to use old-fashioned rolled oats over quick oats. But if you don't have old-fashioned oats, quick will work.

#### STORE COOKIES

Store cookies in an airtight container on the counter for a week.

#### PREPARE AHEAD OF TIME

Cookie dough can be made 2-3 days in advance, cover tightly and refrigerate. When ready to bake, let the dough sit at room temperature for 10-20 minutes.

#### NO DARK CHOCOLATE CHIPS

If you only have semi-sweet chips, they will work. Just keep in mind that it raises the sugar content just a bit.