



ALL-AMERICAN OATMEAL CHOCOLATE CHIP COOKIES

From the kitchen of Mom Dudley

Ingredients:

Nonstick cooking spray,
for coating the baking
sheets
1 cup (2 sticks) butter, at
room temperature
1 cup dark brown sugar
½ cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1 cup quick-cooking oats
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
2 ½ cups semisweet
chocolate chips

Directions:

Preheat the oven to 325 degrees. Lightly coat 2 large baking sheets with cooking spray and set aside

Place the butter and sugars in a large mixing bowl and beat with an electric mixer at medium speed until fluffy, about 1 minute. Add the eggs and vanilla and beat again until blended

Add the flour, oats, baking powder, baking soda, and salt. Beat until smooth and blended, scraping down the side of the bowl as needed, about 1 minutes. Stir in the chocolate chips just until incorporated

Using a cookie scoop or tablespoon, shape the dough into 1-inch balls and place on the prepared baking sheets 2 inches apart.

Bake until lightly browned at the edges, 12 to 15 minutes. Allow to cool slightly on the baking sheets before transferring to a waxed paper-lined countertop or cooling rack to cool completely. Enjoy!

Makes about 4 dozen cookies.

All-American Oatmeal Chocolate Chip Cookies will keep in an airtight container at room temperature, for up to 1 week.