



Oatmeal Chocolate Chip Cookies

MAKES 4 DOZEN

To make perfect cookies, I've got three tips: First, cream the butter and sugar really, really well. Second, after adding the dry ingredients just stir to combine; don't overmix. Lastly, use a cookie scoop to make the cookies uniform in size. These cookies freeze really well....if you actually have any leftovers.

INGREDIENTS

2 sticks butter, room temperature	1 teaspoon baking powder
1 cup brown sugar	1 teaspoon baking soda
1 cup sugar	1/2 teaspoon salt
2 eggs, lightly beaten	2 cups oats
2 teaspoons vanilla	12 oz. semi-sweet chocolate chips
2 cups all purpose flour	1 cup toasted nuts, pecans or walnuts

PROCESS:

Preheat the oven to 350 degrees. Line sheet pans with parchment paper.

In the bowl of a standing mixer, cream the butter with the sugars until light and fluffy, about 5 minutes. Add the eggs, one at a time, then add vanilla. Mix for another minute.

In a small bowl, whisk together the flour, baking powder, baking soda, and salt. Add to the butter mixture and mix until just combined. Stir in the oats and chocolate chips and nuts. Using a scoop or tablespoon, shape the dough into balls, and place on a sheet pan lined with parchment paper. Bake until golden, about 11-13 minutes. Let cool. Store in an airtight container up to a week.