

OATMEAL CHOCOLATE CHIP COOKIES

PREP TIME
15 MINS

TOTAL TIME
30 MINS

YIELD
24 COOKIES

Preheat oven to 350°F, with racks in upper and lower thirds.

In a medium bowl, whisk together flour, oats, salt, baking powder, and baking soda. In a large bowl, using an electric mixer, beat butter and brown sugar on high until light and fluffy, about 4 minutes, scraping down bowl as needed.

Add vanilla and egg and beat to combine. With mixer on low, gradually add flour mixture and beat just until combined. Fold in pecans and chocolate chips.

Drop dough by tablespoonfuls, 2 inches apart, onto parchment-lined baking sheets. Bake cookies until puffed and golden around edges, about 15 minutes, rotating sheets halfway through. Transfer cookies to wire racks to cool.

INGREDIENTS

- 1 cup all-purpose flour (spooned and levelled)
- 1 1/4 cups rolled oats (not quick cooking)
- 1/2 tsp coarse salt
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 3/4 cup unsalted butter, room temperature
- 1 cup light brown sugar
- 1 tsp pure vanilla extract
- 1 large egg
- 1 cup chopped toasted pecans (or walnuts)
- 1 cup semisweet chocolate chips

