



SPICED OATMEAL CHOCOLATE CHIP COOKIES

The most delicious gift to ever come out of a jar!

INGREDIENTS

Prep time: 1 hour 10 minutes

Cook Time: 15 minutes

Total Time: 1 hour 25 minutes

Servings: 2 dozen cookies

1 jar cookie mix:

1 1/2 cups all-purpose flour

1 teaspoon ground cinnamon

1 teaspoon baking soda

1 teaspoon salt

1 cup dark brown sugar

1/2 cup granulated sugar

3 cups old-fashioned whole rolled oats

1 3/4 cups semi-sweet chocolate chips

1 cup (2 sticks) unsalted butter, softened to room temperature

2 large eggs, at room temperature

1 tablespoon molasses

2 teaspoons pure vanilla extract

DIRECTIONS

1. In the bowl of a stand mixer fitted with a paddle attachment, beat the butter on medium-high speed until smooth and fluffy, about 1 minute. Add the eggs, molasses and vanilla extract. Mix until combined.

2. Dump in the cookie mix and mix on low until combined. Dough should be thick and sticky at this point. Cover the bowl and chill for 45 minutes in the refrigerator.

3. Preheat oven to 350°F and line two large rimmed baking sheets with parchment paper.

4. Using a large cookie scoop, scoop out about 3 tablespoons of dough per cookie and place 4 inches apart.

5. Bake for 13-14 minutes or until lightly browned on the sides and soft in the center.

6. Remove from the oven and allow cookies to cool for 5 minutes before transferring to a wire rack.