

Mix-in Oatmeal Cookies



Prep: 45 minutes

Cook: 12 minutes

Serves: 18-22 cookies

Ingredient Studio—Chefs Candy Argondizza & Marité Acosta

- 1/2 cup unsalted butter softened to room temperature
- 1 cup packed light or dark brown sugar
- 1 large egg at room temperature
- 2 teaspoons vanilla extract
- 1 1/2 cups old fashioned whole rolled oats
- 1 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 cups of additional ingredients, such as chocolate chips, raisins, chopped nuts, or sweet shredded coconut



1. Preheat oven to 325°. Line baking sheets with parchment paper.
2. In a medium bowl, toss the oats, flour, cinnamon, baking soda, and salt together. Set aside.
3. Using a hand mixer or a stand mixer fitted with paddle attachment, cream the softened butter and sugar together on medium speed until smooth. Add the egg and mix on high until combined, about 1 minute, scraping down the sides and bottom of the bowl as needed. Add the vanilla and mix on high until combined.
4. Add the oats and flour mixture and mix until well combined. Fold in your chosen additional ingredients until well combined (dough will be stiff) and chill the dough for 30 minutes.
5. Roll balls of dough, about 1 1/2 to 2 tablespoons of dough per cookie, and place 2 inches apart on the baking sheets. Bake for 10-11 minutes until very lightly browned on the sides. The centers will appear soft. Remove from the oven and let cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Chef's Notes: These cookies freeze well once rolled. Bake them about 1 minute longer from the frozen state.