

## Oatmeal-Chocolate Chip Cookies

### Ingredients:

1 1/2 sticks of butter, softened  
1/3 cup granulated sugar  
3/4 cup brown sugar, packed  
1 egg  
1 1/2 teaspoons vanilla  
1 1/4 cups flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon cinnamon (or more!!)  
1/4 teaspoon salt  
1 cup oats  
11.5 ounces semi-sweet chocolate chips

### Method:

Preheat the oven to 375 degrees. In a mixing bowl, combine the butter, sugars, vanilla, and egg. At this point, I add the salt, cinnamon, baking powder, and baking soda. Next, add the flour, oats, and chocolate chips. Mix thoroughly.

Place by rounded tablespoon on an ungreased cookie sheet and bake for 10-14 minutes or until browned. Remove from oven and place sheet on a cooling rack for approximately 2 minutes. Remove cookies to a separate cooling rack. When completely cool, you may store them.

Happy Eating!

Sharon

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