

## Chewy Oatmeal Cookies

**Prep Time:** 20 minutes

**Chill Time:** 60 minutes

**Cook Time:** 8 minutes

**Servings:** 48 cookies

### Ingredients:

1 cup unsalted butter (softened)

1 cup granulated sugar

1 cup packed brown sugar

2 eggs

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 1/2 teaspoon cinnamon

3 cups quick cooking oats



### Instructions:

1. Preheat the oven to 375 degrees. Line baking sheet with parchment paper.
2. In a medium bowl, cream together butter, granulated sugar, and brown sugar. Beat in eggs one at a time then stir in vanilla. Combine flour, baking soda, salt and cinnamon in a separate bowl and stir into the creamed mixture. Mix in oats.
3. At this time you can add a total of 2 cups of the following ingredients for different cookies. Chocolate chips, raisins, pecans, walnuts, fruit cake mix, butterscotch chips or any other of your favorites. Then wrap in plastic and refrigerate for an hour.
4. Use a cookie scoop and drop dough 2 inches apart on your cookie sheet. Flatten each cookie slightly.
5. Bake for 8 minutes at 375 degrees. Allow the cookie to cool for about two minutes before transferring to a wire cookie rack to cool completely.

Recipe adapted from Krissy Allori Recipe, Pinterest