



## Oatmeal Chocolate Chip Cookies

 Popular

READY IN



50 min.

SERVINGS



30

CALORIES



243 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter unsalted (2 sticks, 8 ounces, 225 g)
- ☐ 1.5 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon cinnamon
- ☐ 0.3 teaspoon nutmeg
- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup granulated sugar white

- ☐ 2 large eggs lightly beaten
- ☐ 1 teaspoon vanilla extract
- ☐ 2 tablespoons water
- ☐ 1.5 cups bittersweet chocolate chips
- ☐ 1 cup pecans chopped
- ☐ 1 cup coconut or shredded sweetened
- ☐ 3 cups rolled oats instant quick (oats are okay, but not steel cut or )

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ wooden spoon
- ☐ stand mixer
- ☐ spatula

## Directions

- ☐ Prep the oven and the baking sheets. Preheat the oven to 350°F. Butter two large cookie sheets, or line them with silicone mats or parchment paper.
- ☐ Place sticks of butter in a thick-bottomed medium sized stainless steel saucepan or other pan with a light, reflective interior. Otherwise you won't be able to see the butter browning.
- ☐ Heat on medium. Melt the butter, whisking so that the butter melts evenly.
- ☐ Continue to cook the butter. As it cooks, the butter will foam up, and then the foam will subside.

- ☐ Whisk frequently to check underneath the bubbly surface.
- ☐ At some point, browned bits will form at the bottom of the pan and the butter will begin to smell nutty. Watch carefully—it's easy for the butter to go from browned to burnt.
- ☐ When the browned bits begin to form, remove the pan from the heat.
- ☐ Pour the melted butter, with the browned bits, into a glass or metal bowl. Allow to cool a bit while you prepare the other ingredients.
- ☐ Mix the dry ingredients: Vigorously whisk together the flour, salt, baking soda, nutmeg, and cinnamon together in a large bowl.
- ☐ Place the browned butter (along with the browned bits) in the bowl of a stand mixer.
- ☐ Add the brown and white sugar. Beat on medium-high until smooth, about 3 minutes.
- ☐ Add the eggs and vanilla. Beat for 3 more minutes on medium speed until smooth and light.
- ☐ Stir in flour mixture and some water: Using a wooden spoon, stir the flour mixture into the batter.
- ☐ Stir in 2 tablespoons of water (note that if you are using jumbo eggs, and not large eggs as the recipe calls for, you will probably not need this much extra liquid.)
- ☐ Stir in chocolate chips and oats: Stir in the chocolate chips, and the pecans and shredded coconut (if using). Stir in the rolled oats.
- ☐ Up to this point you can make the dough up to a day and a half ahead and store in the refrigerator.
- ☐ Spoon cookie dough onto lined cookie sheets: Spoon out heaping tablespoons of cookie dough and lay them on lined cookie sheets. Make sure you have about 2" of space between each cookie, as they will flatten a little and spread on the cookie sheet as they bake.
- ☐ Bake at 350°F for 10 minutes, or until they are just brown around the edges, but still soft in the center. They will firm up as they cool. (If you want them crispier, you can bake them from 12 to 14 minutes, but 10 minutes will yield a more chewy cookie.)
- ☐ Cool: Take the cookies out of the oven and let them cool for two or three minutes on the hot baking sheet. Then, using a metal spatula, carefully transfer the still-hot cookies to a wire rack to cool.
- ☐ They will continue to be soft until completely cooled. Once completely cooled, store in an airtight container for 3 to 5 days.

## Nutrition Facts



 PROTEIN **5.45%**  FAT **49.42%**  CARBS **45.13%**

Properties

Glycemic Index:9, Glycemic Load:7.67, Inflammation Score:-2, Nutrition Score:5.4017390893853%

Flavonoids

Cyanidin: 0.39mg, Cyanidin: 0.39mg, Cyanidin: 0.39mg, Cyanidin: 0.39mg Delphinidin: 0.26mg, Delphinidin: 0.26mg, Delphinidin: 0.26mg, Delphinidin: 0.26mg Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg

Nutrients (% of daily need)

Calories: 242.57kcal (12.13%), Fat: 13.57g (20.87%), Saturated Fat: 7.87g (49.21%), Carbohydrates: 27.88g (9.29%), Net Carbohydrates: 26.03g (9.47%), Sugar: 15.09g (16.76%), Cholesterol: 28.76mg (9.59%), Sodium: 139.82mg (6.08%), Alcohol: 0.05g (100%), Alcohol %: 0.11% (100%), Protein: 3.37g (6.73%), Manganese: 0.61mg (30.3%), Selenium: 6.78µg (9.68%), Vitamin B1: 0.12mg (8.14%), Fiber: 1.85g (7.41%), Phosphorus: 73.4mg (7.34%), Zinc: 0.93mg (6.2%), Copper: 0.12mg (5.91%), Magnesium: 23.01mg (5.75%), Iron: 1.02mg (5.67%), Vitamin B2: 0.08mg (4.91%), Folate: 18.85µg (4.71%), Calcium: 46.01mg (4.6%), Vitamin A: 210.24IU (4.2%), Potassium: 134.81mg (3.85%), Vitamin B3: 0.63mg (3.13%), Vitamin B5: 0.31mg (3.08%), Vitamin E: 0.45mg (3.03%), Vitamin B6: 0.05mg (2.37%), Vitamin K: 1.57µg (1.5%), Vitamin D: 0.18µg (1.2%), Vitamin B12: 0.07µg (1.13%)