

Salted-Butter Oatmeal Chocolate Chip Cookies

Makes about 53 large cookies (with small ice cream scoop)

- 200 g all-purpose flour
- 80 g whole wheat flour
- 1 tsp baking powder
- ½ tsp baking soda
- 1 tsp kosher salt
- 226 g salted butter, room temperature
- 300 g light brown sugar
- 100 g granulated sugar
- 2 large eggs
- 180 g old-fashioned oats
- 1 T vanilla extract
- 170 g semisweet chocolate (at least 60% cacao), chopped



1. Whisk **all-purpose flour**, **whole wheat flour**, **baking powder**, **baking soda**, and **salt** in a medium bowl.
2. Using an electric mixer on medium speed, beat **butter**, **brown sugar**, and **granulated sugar** in a large bowl until light and fluffy, **3–4 minutes**.
3. Add **eggs** one at a time, beating after each addition to incorporate before adding the next.
4. Reduce mixer speed to low and gradually add **dry ingredients**, beating until just incorporated.
5. Add **oats** and **vanilla** and beat just to combine.
6. Fold in **chocolate** with a spatula.
7. Turn dough out onto a work surface and flatten to a disk. **Freeze 15–20 minutes** to prevent dough from spreading too much as it bakes, or **ideally chill 24–36 hours**.
8. Preheat to **180°C**. Line 2 rimmed baking sheets with parchment paper.
9. Drop one small ice cream scoop of dough onto prepared sheets.
(These spread out quite a bit. Bake 6 on a sheet)
10. Bake cookies, rotating sheets front to back and top to bottom halfway through, until just golden brown around the edges, **12–15 minutes** *(cookies will firm up as they cool)*. Let cookies cool on baking sheets **5 minutes**, then transfer to wire racks and let cool completely. Let baking sheet cool completely before lining with fresh parchment and spooning on dough for third batch.

Dough can be made up to 3 months ahead. Wrap tightly with plastic wrap and freeze.