THE J.M. SMUCKER Co

Oatmeal Chocolate Chip Cookies

Prep Time	Cook Time	Serves	Difficulty
10 mins	10 mins	36	N/A

Ingredients

- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) All Vegetable Shortening
- 1 cup (250 mL) brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla
- 1 1/2 cups (375 mL) **Brodie®** Self Raising Flour

  BRODIE® Self-Raising Cake & Pastry Flour

- 1/2 tsp (2 mL) baking soda
- 1 1/2 cups (375 mL) **Robin Hood®** Oats, any type

  Robin Hood® Minute Oats

- 3/4 cup (175 mL) semi-sweet chocolate chips
- 3/4 cup (175 mL) flaked coconut, optional

Directions

Step 1:

Preheat oven to 375°F (190°C). Line two baking sheets with parchment paper.

Step 2:

Cream butter, shortening, brown sugar, egg and vanilla in bowl of electric mixer until light and fluffy. Add flour and baking soda and mix until combined. Mix in oats, chocolate chips and coconut if using.

Step 3:

Drop by tablespoon (15 mL) onto prepared baking sheets. Bake in preheated oven 8-10 minutes or until set and golden. Remove and let sit on baking sheet for 5 minutes, then remove to cooling racks.

Images

