THE J.M. SMUCKER Co

Oatmeal Chocolate Chip Cookiegram

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	60	N/A

Ingredients

- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking soda
- 1 tsp (5 mL) salt
- 2 1/4 cups (550 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1 cup (250 mL) butter, softened
- 1 1/2 cups (375 mL) packed brown sugar
- 2 eggs
- 1/2 tsp (2 mL) vanilla extract
- 1 cup (250 mL) chocolate chips
- 1/2 cup (125 mL) flaked coconut
- 1/2 cup (125 mL) chopped walnuts

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line 2 baking sheets with parchment paper.

Step 2:

Combine flour, baking soda, salt and oats in a large bowl. Stir well to blend. In a separate large bowl using an electric mixer cream butter, brown sugar, eggs, and vanilla together thoroughly. Add flour mixture. Mix well. Stir in chocolate chips, coconut and chopped walnuts.

Step 3:

Divide dough in half. Pat dough evenly into desired shape (heart, person, circle, etc.) on prepared baking sheets.

Step 4:

Bake in preheated oven for 12 to 15 minutes or until golden. Cool on sheets 5 minutes and then remove to wire racks. Decorate as desired.

Step 5:

For 3" (8 cm) cookies, drop dough by spoonfuls onto lightly greased baking sheets. Flatten slightly with hands or floured fork. Bake for 8 - 12 minutes or until golden.

Images

