

## Sensational Chocolate Oatmeal Cookies

This is an absolutely spectacular recipe for chocolate oatmeal cookies. Even the kids will want to get involved to make a treat that's quick to make and healthy too!

### Chocolate Oatmeal Cookies

Prep: 10 min, Cook: 10 min.

- \* 3/4 lb. semisweet chocolate chips
- \* 1/2 cup soft unsalted butter
- \* 1 egg
- \* 1/2 cup sugar
- \* 1/4 tsp. vanilla extract
- \* 3/4 cup all purpose flour
- \* 1/4 tsp. baking soda
- \* 1 tsp. baking powder
- \* 3/4 cup quick or old fashioned oats, uncooked
- \* 1/4 tsp. salt (optional)

Oven should be preheated to 375°F. Separate 1 cup chocolate chips from the rest and melt this in a saucepan over low heat. Set aside.

Beat sugar and butter together in a bowl until smooth and fluffy. Add the melted chocolate, vanilla, and egg. Remaining ingredients should be combined in another bowl. Stir in the remaining chocolate chips and the chocolate mixture made previously.

Place rounded tablespoonfuls on an ungreased cookie sheet, bake 8-10 minutes as needed, then cool 1 minute on the cookie sheet before removing cookies to a wire cooling rack.

To freeze cookies, cool rapidly to retain freshness. All dairy and egg-based foods should be cooled in a refrigerator. Place the single-serving amounts in freezer-proof containers and seal tightly. If aluminum foil is preferred, wrap and fold edges to seal securely and place on a flat surface to prevent cookies from becoming misshapen. Place containers in freezer until frozen. (Once the cookies are safely frozen, the flat surface, such as a cookie sheet, can be removed to save freezer space). Cookies will stay fresh in the freezer for up to 2 months. Before unwrapping, make sure to thaw cookies completely at room temperature.