Oatmeal Chocolate Chip Cookies

INGREDIENTS

1 cup (250g) butter, soft
3/4 cup (150g) white sugar
3/4 cup (100g) brown sugar
2 large eggs
2 tsp vanilla extract or 1 package
Vanilla sugar

3 cups (280g) whole oats
1.5 cups (200g) flour
3.4 oz (100g) instant vanilla pudding powder
1 tsp baking soda (Natron in Germany)
1 tsp salt
12 oz (280g) semi-sweet chocolate chips

INSTRUCTIONS

1. In mixing bowl beat together butter and sugars until thoroughly combined.
2. Add in eggs and vanilla, mix until fluffy.
3. Combine dry ingredients (except chocolate chips) in separate bowl.
4. Add dry ingredients to wet ingredients in thirds. Stirring to combine after each addition.
5. Gently add chocolate chips until just mixed in. If you have time, chill cookie dough in fridge for an hour before baking.
6. Line baking sheet with parchment paper or silicone baking mat. Preheat oven to 375F (185C).
7. Place golfball sized scoops on baking sheet, leaving space between each cookie to accomodate spreading.
8. Bake for 10-12 minutes.
9. Let cool a few minutes on baking sheet before transferring to cooling rack.

original recipe from: https://www.cocoandash.com/chocolate-chip-oatmeal-cookies/

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