



Chocolate Oatmeal Cookies

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

36

Description

These chocolate oatmeal cookies are packed with energizing ingredients and please even a finicky teenager

Ingredients

— - 1 cup all-purpose flour - 3 tablespoons unsweetened cocoa powder - 1 teaspoon baking powder - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{2}$ cup margarine - $\frac{1}{2}$ cup brown sugar - $\frac{1}{2}$ cup white sugar - 1 large egg - 1 teaspoon vanilla extract - 1 $\frac{1}{4}$ cups rolled oats - $\frac{1}{2}$ cup semisweet chocolate chips

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets. Dotdash Meredith Food Studios Stir flour
2. cocoa
3. baking powder
4. baking soda
5. salt
6. and cinnamon together in a large bowl; set aside. Dotdash Meredith Food Studios Beat margarine
7. brown sugar
8. and white sugar together in a large bowl with an electric mixer until light and fluffy. Beat in egg and vanilla. Stir in flour mixture using a wooden spoon. Mix in oats and chocolate chips. Dotdash Meredith Food Studios Drop spoonfuls of dough 2 inches apart onto the prepared cookie sheets. Dotdash Meredith Food Studios Bake in the preheated oven until edges are golden
9. about 8 to 10 minutes. Cool on the baking sheet briefly before removing to a wire rack to cool completely. Dotdash Meredith Food Studios Recipe Tip Raisins can be substituted for the chocolate chips if preferred.