



Excellent Oatmeal Cookies

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

42

Description

This is a recipe for chewy oatmeal cookies

Ingredients

— - 1 cup butter
— softened - 1 cup packed brown sugar - ½ cup white sugar - 2 eggs - 2 teaspoons vanilla extract - 1 ¼ cups all-purpose flour - 2 teaspoons ground cinnamon - 1 teaspoon salt - ½ teaspoon baking soda - 3 cups quick cooking oats - 1 cup chopped walnuts

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Cream butter
2. brown sugar
3. and white sugar in a large bowl with an electric mixer until fluffy. Beat in one egg at a time
4. then stir in vanilla. Combine flour
5. cinnamon
6. salt
7. and baking soda in a separate bowl; stir into the creamed mixture. Mix in oats and walnuts until just blended. Drop teaspoonfuls of dough 2 inches apart onto ungreased cookie sheets. Bake in the preheated oven until edges are golden
8. about 12 minutes. Transfer to a wire rack to cool.