

Becel Oatmeal Chocolate Chip Cookies

Jacob · 29/09/2024



Prep Time

2 mins

Difficult

Medium

Servings

20 mins

Description

Whats the cookie equivalent of the fountain of youth Its these every bite makes us feel like a kid again

Ingredients

— - 1 ½ cups all-purpose flour - 1 ½ cups quick oats - 1 teaspoon baking soda - ½ teaspoon salt - 1 cup (2 sticks) Becel® salted margarine sticks - 1 ¼ cups light brown sugar - 1 large egg - 1 teaspoon vanilla extract - 1 cup semi-sweet chocolate chips

Instructions

1. Preheat oven to 375 degrees F (190 degrees). Combine flour
2. oats
3. baking soda
4. and salt in medium bowl; set aside. Beat Becel® Sticks with brown sugar in large bowl with electric mixer until creamy
5. about 3 minutes. Beat in egg and vanilla until blended. Gradually beat in flour mixture just until blended. Stir in chocolate chips. Drop dough by tablespoonfuls on ungreased baking sheets
6. 2 inches (5 cm) apart. Bake just until edges are golden
7. about 8 minutes. Cool sheets 2 minutes on wire rack; remove cookies from sheets and cool completely. Cook's Notes: Feel free to use old fashioned oats instead of quick oats and unsalted margarine sticks instead of salted margarine sticks. For a spin on our Oatmeal Chocolate Chip Cookies
8. increase oatmeal to 3-1/2 cups (875 mL)
9. bake them as bowls
10. and fill them with milk
11. fruit
12. low-fat frozen yogurt
13. or anything else you can imagine! To bake as bowls
14. spray muffin pans with no-stick baking spray. Press 2 Tbsp (30 mL) cookie dough in bottom and up sides of each muffin cup. Bake 8 minutes or until golden brown. Let cool in pans 1 minute
15. then carefully remove and cool completely on wire racks. Makes 42 "cookie cups". The metric measures for this recipes are as follows: 375 mL all-purpose flour
16. 375 mL quick oats
17. 5 mL baking soda
18. 2 mL salt
19. 250 mL Becel® salted margarine sticks
20. 300 mL light brown sugar
21. 5 mL vanilla extract
22. and 250 mL semi-sweet chocolate chips.