



Salted White Chocolate Oatmeal Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

*1 cup flour
3/4 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
14 tbsp (1 3/4 sticks) unsalted butter, slightly softened
1 cup sugar
1/4 cup packed brown sugar
1 egg
1 tsp vanilla extract
2 1/2 cups old fashioned rolled oats 6 oz good quality white chocolate
flaky sea salt or kosher for sprinkling*

Instructions

Preheat oven to 350. Line baking sheet with parchment paper or Silpat.

Whisk flour, baking powder, baking soda and salt in a medium bowl.

Beat butter and sugars till light and fluffy. Scrape down bowl with rubber spatula, then add egg and vanilla and beat until incorporated. Scrape down bowl again. Add flour mixture gradually and mix until just incorporated and smooth.

Gradually add oats and white chocolate and mix until well incorporated.

Divide dough into 2 tbsp portions for each cookie and roll between palms into balls, then place on lined baking sheets about 2 1/2 inches apart. Using fingertips, gently press down each ball to about 3/4 inch thickness.

Sprinkle a bit of sea or kosher salt on each cookie and bake until cookies are a deep golden brown, about 13-16 minutes, rotating baking sheets halfway through. Transfer baking sheets to a wire rack to cool.

Makes approximately 2 dozen cookies.