



Chocolate Chip Oatmeal Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3/4 cup butter
- 1 cup light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 3/4 cup flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 3 cups old-fashioned rolled oats
- 1 cup chocolate chips

Instructions

- Preheat oven 180C/350F
- Cream butter & sugar until smooth (use electric whisk for best results).
- Add the egg & vanilla extract.
- In a separate bowl, whisk together flour, oats, baking soda, salt & cinnamon.
- Add flour mixture to creamed mixture & beat until mixed.
- Stir in chocolate chips.
- Grease baking tray.
- Take small amount of mixture & roll into a ball. Then place the ball onto the baking tray & use your thumb to press down, flattening it & creating a 'cookie shape'
- Bake the cookies for about 12 - 15 minutes or until light golden brown.
- Remove from oven & allow to cool
