



Chocolate-Chip Oatmeal Cookies



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Get the best of two classics with this two-in-one recipe. Crisp on the outside and chewy within, this cookie is buttery and chocolaty, but not too sweet. It's also a great make-ahead recipe since the cookies keep well for up to five days in an airtight container.



MAINLAND INGREDIENTS

- 1 ³/₄ cups flour
- 1 teaspoon baking soda
- ¹/₂ teaspoon baking powder
- 1 teaspoon salt
- 1 ¹/₂ cups old-fashioned rolled oats
- 1 cup butter, softened
- 1 ¹/₂ cups (packed) light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 tablespoon milk
- 2 cups (12 ounces) semisweet chocolate chips



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Directions for Chocolate-chip Oatmeal Cookies

1. Heat the oven to 350° F. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, and oats.
2. In a large bowl, beat the butter and sugar with an electric mixer until well blended. Beat in the eggs, one at a time, then the vanilla extract and milk. With a spoon or spatula, blend in the flour mixture and then the chocolate chips.
3. Drop heaping tablespoons of dough about 3 inches apart on ungreased baking sheets. Bake for 10 minutes on the middle rack, then rotate each pan and bake for 2 more minutes or until golden. Cool the pans on wire racks for 5 minutes before removing the cookies to the racks to cool completely. Makes about 4 dozen.

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