

(my favorite mistake) oatmeal chocolate chip cookies

BEAUTY, LOVE & GRUB

MAKES 24 COOKIES

Out of all of the things I make, my oatmeal chocolate chip cookies have to be the most coveted amongst my friends. Those who reside in other states, even across the country, have asked me to ship them. I've provided the recipe, and they swear their cookies just don't taste the same. (For the record, I'm not sure I believe them!) But recently, I changed the recipe a bit. My three-year-old son was "helping" me, and dumped in over double the salt I typically use. And as luck would have it, they tasted phenomenal. That extra saltiness really enhances the flavor of the chocolate. Kenzi's mistake was the best thing that ever happened to these cookies!

1 cup (2 sticks)	unsalted butter, softened
½ cup	granulated sugar
1 cup	light brown sugar*, lightly packed
2 large	eggs
1 ½ teaspoons	pure vanilla extract
1 ½ teaspoons	kosher salt
1 teaspoon	baking soda
1 teaspoon	ground cinnamon
1 ½ cups	all-purpose flour
3 cups	quick oats
1 ¾ -2 cups	semi-sweet or dark chocolate chips
	sea salt for sprinkling

Preheat the oven to 350 degrees. In the bowl of mixer fitted with a wire whisk, cream the butter and sugars. Add the eggs and vanilla and mix. Add the salt, baking soda, cinnamon, and flour, and mix until combined. (Do not overmix. Overmixing releases the gluten in the flour and can make pastries tough.) Add the oats and fold in with a wooden spoon or spatula. Fold in the chocolate chips. Type and amount of chocolate chips are purely preference. Nestle Dark Chocolate Chips (53% cacao) are a good option.

Using a small spoon, scoop balls of dough about 2 inches in diameter and place on an ungreased cookie sheet about 2 ½ inches apart. (12 cookies typically fit on a standard cookie sheet. Do not compress the balls of dough, and they do not need to be perfectly round.) Just before baking, sprinkle sea salt on top of the cookies. I use a grinder for coarser flakes, but any sea salt will do. Bake for 9-10 minutes. They should be golden but not brown. Remove from the oven and allow to rest on the pan for 1 minute. Using a spatula, move cookies to a wire cooling rack.

*I like organic light brown sugar with larger granules.

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