



Best-Ever Chocolate Chip Cookies

INGREDIENTS:

- 1 cup old-fashioned oats
- 4½ cups all-purpose flour
- 2 tsp baking soda
- 2 tsp salt
- 1/2 tsp ground cinnamon
- 2 cups unsalted butter
- 1½ cups brown sugar packed
- 1½ cups granulated sugar
- 2 tbsp vanilla extract
- 1 tsp lemon juice
- 4 large eggs
- 6 cups chocolate chips (use your favorite kind)
- 3 cups walnuts (optional)

RECIPE INSTRUCTIONS:

1. Place oats in a small food processor or blender and grind until they turn powdery.
2. Place them in a medium sized bowl and whisk in the flour, baking soda, salt, and cinnamon. Set aside.
3. Stir together melted butter, brown sugar, and granulated sugar until smooth (no mixer needed, just a wooden spoon or spatula!).
4. Stir in vanilla, lemon juice, and eggs until smooth, then stir in the flour mixture.
5. Stir in chocolate chips and walnuts.
6. Line a cookie sheet with parchment paper or a silicone baking mat.
7. Scoop the dough into ¼-cup portions and roll into balls. Place them on a cookie sheet; there's no need to space them apart since this is just for chilling.
8. Cover well with plastic wrap and chill for at least 4 hours or overnight before baking.
9. Preheat oven to 350°F.
10. Place the cookies well-spaced apart on a cookie sheet lined with parchment paper or a silicone baking mat. Slightly flatten each ball with the palm of your hand.
11. Bake for 13-17 minutes. Be careful not to overbake; these cookies are best when slightly underdone. Enjoy!

