THE ULTIMATE CHOCOLATE OATMEAL COOKIE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 20 cookies

½ cup old fashioned oats

2 ¼ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

¼ teaspoon ground cinnamon

1 cup unsalted butter, melted

¾ cup brown sugar, packed

¾ cup granulated sugar

1 tablespoon vanilla extract

½ teaspoon lemon juice

2 large eggs

3 cups chocolate chips – use your favorite kind

1 ½ cups chocolate walnuts

**Directions:**

* Place oats in a small food processor or blender and grind until they turn powdery
* Place them in a medium bowl and whisk in the flour, baking soda salt, and cinnamon and set aside
* Stir together melted butter, brown sugar, and granulated sugar until smooth (no mixer needed – just a wooden spoon or spatula)
* Stir in vanilla, lemon juice, and eggs
* Stir until smooth, then stir in flour mixture – it may be slightly lumpy because of the ground oats
* Stir in chocolate chips and walnuts
* Line a cookie sheet with wax or parchment paper or a silicone baking mat
* Scoop ¼ cupfuls of the dough into balls and place on the cookie sheet (you do not need to space them – this is just for chilling)
* Cover well with plastic wrap and chill at least 4 hours or overnight before baking
* Preheat oven to 350 degrees F
* Place cookies well-spaced on cookie sheets lined with parchment paper or silicone baking mats
* Slightly depress each ball with the palm of your hand
* Bake for 13 – 17 minutes
* Do not overbake – these are best a bit under done