

## Oatmeal Chocolate Chip Cookies

Yield: About 3 ½ dozen

1 cup butter, softened  
1 ½ cups light brown sugar, packed  
½ cup granulated sugar  
2 eggs  
1 tsp. vanilla extract  
1 ¾ cups flour  
1 tsp. baking soda  
½ tsp. salt  
1 tsp. cinnamon  
¼ tsp. nutmeg  
3 cups rolled oats  
1 cup chocolate chips

Preheat oven to 375°.

In a large bowl beat butter, brown sugar, granulated sugar, eggs and vanilla with a hand held mixer until well blended. In a medium bowl combine flour, baking soda, salt, cinnamon and nutmeg. Add dry ingredients to butter mixture, stirring until just combined.

Fold in rolled oats and chocolate chips. Drop dough by rounded tablespoons about 2 inches apart onto a cookie sheet.

Bake for 8-10 minutes or until edges are lightly browned. Cool 2 minutes and remove to wire rack to cool completely.

Source: [Annie's Eats](#) originally from [Deborah's Culinary Confections](#)