



THE J.M. SMUCKER Co

# Oatmeal Chocolate Chip Cookies

**Prep Time Cook Time Serves Difficulty**

15 mins 15 mins 42 N/A

## Ingredients

- 3/4 cup (175 mL) margarine
- 3/4 cup (175 mL) brown sugar, packed
- 1/2 cup (125 mL) sugar
- 1 egg
- 2 tbsp (30 mL) water
- 2 tsp (10 mL) vanilla
- 3/4 cup (175 mL) **Five Roses®** All Purpose Flour

All Purpose Bleached White Flour

- 3/4 tsp (3 mL) baking soda
- 2 1/2 cups (625 mL) **Robin Hood®** Oats
- 1 1/2 cups (375 mL) semi-sweet chocolate chips

## Directions

### Step 1:

Cream first 6 ingredients together on medium speed of electric mixer until light and creamy. Combine flour and soda. Add to creamed mixture, beating on low speed until blended. Stir in oats and chocolate chips. Drop dough by heaping spoonfuls onto greased or parchment paper lined baking sheets.

### Step 2:

Bake at 350°F (180°C) for 12-15 minutes, or until light golden. Don't over bake.

Replace chips with raisins. Under bake for a chewy cookie. Bake longer for crisp ones.

## Images

