

# Chocolate Chip Oatmeal Cookies

by Handmade in the Heartland

## Ingredients (6 dozen medium to small cookie)

- 2 cups white sugar
- 2 cups of brown sugar
- 4 sticks of butter
- 4 eggs
- 1 tablespoon vanilla
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 4 cups of oats
- 5 cups of flour
- 2 ½ – 3 cups of chocolate chips

## Instructions

Preheat your oven to 350. In the bowl of a stand mixer beat the butter until smooth with the paddle attachment. Add in the sugar and cream until smooth and incorporated. Add the eggs and then the vanilla, baking soda & baking powder. Mix until all combined. Add the flour and mix until incorporated, sometimes I only add 4 1/2 cups of flour because if it seems overly dry. Last add the oats and chocolate chips and mix until combined.

Scoop out around a tablespoon or little more and form into a ball. Place dough balls on a Silpat lined cookie sheet about an 1" apart. Bake for 8-9 minutes. Remove from oven and let cool.

Enjoy!