

*Perfect recipe
for collective kitchens*

Oatmeal and Chocolate Chip Cookies



To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
Softened butter	150 ml (2/3 cup)		
Brown sugar	250 ml (1 cup)		
Egg	1		
Vanilla extract	10 ml (2 tsp.)		
Rollled oats	375 ml (1 ½ cups)		
All-purpose flour	250 ml (1 cup)		
Baking powder	2 ml (½ tsp)		
Baking soda	2 ml (½ tsp)		
Salt	1 ml (¼ tsp)		
Chocolate chips	375 ml (1 ½ cups)		

**PREPARATION 20 MIN
COOKING 12 MIN
SERVINGS 36 COOKIES**

Preparation

- In a large bowl, using an electric mixer, beat the butter and brown sugar until the mixture has puffed up. Add egg and vanilla, beating.
- In another bowl, combine rolled oats, flour, baking powder, baking soda and salt.
- Stir the dry ingredients into the butter mixture until the batter is smooth. Add the chocolate chips and mix.
- Drop the batter, about 1 tbsp. (15 mL) at a time, on parchment-lined or buttered baking sheets, leaving about 2-inches (5 cm) of space between each cookie. Place a cookie sheet on the upper rack of the oven preheated to 375°F and another on the lower rack.
- Bake for about 12 minutes or until the cookies are golden brown (invert and turn the sheets halfway through baking). Place cookies on wire racks and let cool.

