

Oatmeal Chocolate Chip Cookies

Based on *Nestle Toll House Chocolate Chip Oat Cookies*, with inspirations from Katelyn Katic

Ingredients

In order of appearance:

- 1 1/4 cups (300mL) **brown sugar**
- 1 cup (250 mL) softened **butter**¹
- 1/2 cup (125 mL) **granulated sugar**
- 2 **eggs**
- 2 tablespoons (25mL) **milk**
- 2 teaspoons (10 mL) **vanilla** (/and **almond**) **extract**²
- **Brandy**, a splash, if you want
- 1 3/4 (425 mL) all-purpose **flour**
- 1 teaspoon (5mL) **baking soda**
- 1 teaspoon (5mL) **salt**³
- 2 1/2 cups (625 mL) uncooked quick-cooking or old-fashioned rolled **oats**
- **Chocolate chips**, eyeball it

Procedure

1. Preheat oven to 375F or 190C.
2. In large bowl, combine **brown sugar**, **butter**, and **granulated sugar**. Beat until light and fluffy.
3. Throw in **eggs**, **milk**, and **vanilla** (and **brandy**? ;)). Beat until well blended.
4. Add **flour**, **baking soda**, and **salt**. Beat until a soft dough forms.
5. Stir in **oats**, **chocolates**.
6. Spoon the dough onto ungreased cookie sheets, leave enough distance between each cookie because they will spread.
7. Bake for ~10 minutes or until you think it looks good.

¹I use around a fifth less than this for a less flat and less oily cookie.

²These two do different things for me, don't cut down too much on the vanilla even if you put a splash of almond.

³In the original recipe: 1/2 teaspoon and optional. I'm telling you it's not an option and you should put double.