



## **“BIG ASS” (Susan’s title) Oatmeal Chocolate Chip Cookies**

*Yield 24 large (4” in diameter) cookies*

### Ingredients

- 1 cup salted butter softened
- 1 ½ cup firmly packed dark brown sugar
- 2 large eggs, room temperature
- 1 tsp. pure vanilla extract
- 1 ½ cup all-purpose flour
- 2 tsp. baking soda
- 1 tsp. sea salt
- 2 ⅓ cup rolled oats (old-fashioned)
- 1 (12 oz) pkg. bittersweet chocolate chips (my bittersweet chips only had 10 oz which Kay said was plenty, but I, of course, added two more ounces from another pack)
- 1 ½ cup chopped toasted nuts (salted and/or smokey almonds are great I hear, but I just had pecans on hand which I toasted. I try to go to the store no more than once a week right now.)
- Coarse cane sugar for sprinkling on top

### Instructions

Beat butter and brown sugar in a large bowl of an electric mixer until creamy; beat in eggs and vanilla.

In a separate bowl, stir together flour, baking soda, and salt; gradually add to butter mixture, blending thoroughly.

Add oats, chocolate chips, and cooled toasted nuts; mix well by hand or quickly in the machine.

Shape each cookie by scooping into a ¼ cup measure for large cookies, six per sheet. I then cover the balls of dough with a piece of waxed paper and flatten them evenly. Next, sprinkle a few flakes of coarse sugar on top.

Bake in a 350-degree oven for 13-15 minutes or until edges are lightly browned. Allow to cool on the cookie sheets for five minutes then transfer to racks to cool completely.

Cook's notes:

- In general, when I bake cookies, I do all the scooping at once and put the balls of dough onto a parchment-lined tray, then refrigerate until I am ready to bake. This keeps the dough cooler and I can wash the pans and equipment while the first batch of cookies is baking. I hate having a bunch of dishes to do at the end, truth be told.
- My sister Susan noted: these are “very similar to mom’s oatmeal ccc’s. Easy to make gluten-free w/substitute flour, tastes the same I swear.”
- These freeze well up to two months, or you can freeze the dough balls and bake as needed.