

Chocolate Chunk Cookies Recipe

Yield: 28 cookies

Ingredients

½ cup salted butter softened to room temperature
1 cup dark brown sugar packed
¼ cup granulated sugar
2 tsp. vanilla extract
2 large eggs
1 ½ cups all-purpose flour
¾ cup old-fashioned oatmeal
1 tsp. baking powder
½ tsp. baking soda
2 cups chocolate chunks divided
¾ cup mini chocolate chips divided

Instructions

1. Preheat oven to 350 degrees F. Line a cookie sheet with parchment paper. Set aside.
2. In a large mixing bowl, beat softened butter with brown sugar and granulated sugar until fully combined. Add in vanilla extract and eggs. Beat until combined.
3. Add in flour, oats, baking powder, and baking soda. Mix just until combined. Fold in 1 1/2 cups chocolate chunks and 1/2 cup mini chocolate chips.
4. Using a 2 tablespoon cookie scoop, scoop cookie dough onto prepared cookie sheet. Press some of the reserved chocolate chunks and mini chips on top of each cookie.
5. Bake in preheated oven for 11-13 minutes, Remove and cool on wire rack.