

# Best-Ever Chocolate Chip Cookies

*These are about as good as cookies get, so make several batches and watch them disappear fast.*



**15 minutes preparation plus chilling, 10-12 minutes baking per batch**

*Makes 4 dozen cookies*

- 1½ cups sifted all-purpose flour*
- 1 teaspoon baking soda*
- 1 teaspoon ground cinnamon*
- 1 cup (2 sticks) butter, softened*
- ½ cup firmly packed light brown sugar*
- 1 cup granulated sugar*
- 1 large egg*
- 1 teaspoon vanilla extract*
- 1½ cups old-fashioned rolled oats*
- 1 cup semisweet chocolate chips*

- 1** Mix together flour, baking soda, and cinnamon.
- 2** Beat together butter, brown sugar, and granulated sugar at medium speed until light and fluffy. Beat in egg and vanilla.
- 3** At low speed, beat in flour mixture until blended. Fold in oats and chocolate chips. Cover with plastic wrap; chill for 1 hour.
- 4** Preheat oven to 350° F. Grease 2 baking sheets.
- 5** Shape dough into 1-inch balls. Place cookies, 2 inches apart,

on prepared baking sheets. Flatten each cookie slightly.

- 6** Bake cookies until lightly browned around edges, 10 to 12 minutes. Transfer baking sheets to wire racks to cool slightly. Transfer cookies to racks to cool completely.

## Baking Tips

Make dough ahead of time and freeze it. Later, use defrosted dough to make homemade cookies in minutes.

