



Oatmeal Walnut Chocolate Chip Cookies

I like my oatmeal cookie to be a lot more oat than flour and that's why I created this recipe; it's very oat-y! I know my testers did! My first batch was gone in a couple of days. Back to the kitchen I go!

Ingredients:

- 625 ml (2 1/2 cups) old fashioned rolled oats
- 125 ml (1/2 cup) whole wheat flour
- 5 ml (1 tsp) cinnamon
- 1 pinch of salt
- 125ml (1/2 cup) canola oil
- 125 ml (1/2 cup) brown sugar
- 5 ml (1 teaspoon) pure vanilla extract
- 1 egg
- 125 ml (1/2 cup) finely chopped walnuts
- 175ml (3/4 cup) chocolate chips

How To Make:

1. Preheat the oven to 180 °C (350 °F). Line baking sheets with parchment paper.
2. In a medium bowl, combine the oats, flour, cinnamon, and salt.
3. In a large bowl, whisk together the oil, brown sugar, vanilla and egg until smooth. Add to the flour mixture. Using a wooden spoon, stir until well combined.
4. Stir in the chopped walnuts and chocolate chips.
5. Using a tablespoon measure (fully loaded), drop dough onto the baking sheets. With the back of a spoon, lightly flatten the cookies.
6. Bake for about 12 minutes, until just golden brown. Cool on the sheet then transfer to a rack.

Make it school-friendly: You can use sunflower seeds in place of walnuts. Or simply skip the walnuts and add half a cup more of oats or some raisins.

Tasty tip: For this cookie, I love Ghiradelli milk chocolate chips – they are big and smooth and super tasty in this chunky cookie.