

# Chocolate Chip Oat Cookies

## Ingredients:

- 3/4 cup rolled oats
- 1 cup whole wheat flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup butter, softened
- 1/4 cup canola oil
- 1/3 cup granulated sugar
- 1/3 cup brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup chocolate chips



## Preparation:

1. Preheat oven to 350° F.
2. Coat two baking sheets with cooking spray.
3. Grind oats in blender or food processor. Transfer to medium bowl. Stir in flour, baking soda, and salt.
4. Beat butter in large bowl with electric mixer until fluffy. Add oil, granulated sugar, brown sugar, egg, and vanilla. Beat until smooth and creamy.
5. With mixer running, add dry ingredients, beating on low speed until just combined. Stir in chocolate chips.
6. Drop dough by heaping teaspoons at least 1 inch apart onto prepared baking sheets.
7. Bake one sheet at a time until cookies are firm around edges and golden on top. This will take about 15 minutes.
8. Cool cookies for two minutes on baking sheets, then transfer to wire racks to cool completely.

*Adapted from Delish.com*

