

Twin Trees Chocolate Chip Cookies

Keith

Ingredients

- ½ cup rolled oats (or oat flour)
- 2¼ cups unbleached all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- ¼ teaspoon ground cinnamon
- 1 cup unsalted butter, softened
- ¾ cup packed light brown sugar
- ¾ cup granulated sugar
- 2 teaspoons pure vanilla extract
- 2 teaspoons lemon juice
- 2 large eggs
- 12 ounce package semi-sweet chocolate chips
- 1 cup chopped walnuts
- 2 tablespoons flaked sea salt (optional)

Instructions

Preheat oven 350°F.

1. Pulse oats in a food processor until it resembles flour.
2. In a small mixing bowl, combine oats, flour, baking powder, salt, and cinnamon. Set aside.
3. In a large mixing bowl, cream together butter and both sugars, 2 minutes.
4. Add vanilla extract, lemon juice and eggs, beat for another 2 minutes.
5. Gradually add dry ingredients to wet ingredients; mix on low speed with a mixer or by hand with a spatula, being careful not to overmix.
6. Add chocolate chips and walnuts; stir to combine.
7. Using a cookie scoop, portion cookie dough onto a lined baking sheet. Refrigerate cookie dough for at least 2 to 4 hours.
8. Bake for 12 to 14 minutes until slightly golden.

(Optional) immediately after removing from the oven, top each cookie with a pinch of flaked sea salt for a salty-sweet flavor.