

Oat Flour Chocolate Chunk Cookies

Ingredients

- 1 ¼ cups Quaker® Oat Flour
- 1/2 tsp baking soda
- 1/2 tsp flaked sea salt
- 1/2 cup margarine, at room temperature
- 1/4 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 5 oz coarsely chopped dark chocolate (at least 70%)
- 1/2 cup Quaker® Oats-Old Fashioned

How to make it

1. In a bowl, whisk together oat flour, baking soda and salt; set aside.
2. Using electric mixer, beat together margarine, brown sugar and granulated sugar until light and fluffy; beat in egg and vanilla until smooth. Stir in oat flour mixture just until combined. Fold in chocolate and Quaker® Large Flake Oats. Cover and refrigerate for at least 1 hour.
3. Preheat oven to 350°F. Place on parchment paper-lined baking sheet, about 2-inches apart. Flatten slightly.
4. Bake for 12 to 14 minutes or until tops are set and golden around edges. Let cool on baking sheet for 5 minutes; transfer directly to rack. Let cool completely. (Can be stored in airtight container for up to 3 days.)



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12-14 min	22 min	20

Made with



Quaker® Oat Flour