

## Chocolate Oatmeal Cookies

Makes about 4 dozen cookies



- 1 cup butter, softened
- 1 cup brown sugar, packed
- 1 1/2 cups sugar
- 2 eggs
- 2 teaspoons vanilla
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup cocoa powder
- 1 1/2 cup all purpose flour
- 3 cups oats
- 1/2 cup chopped walnuts
- 1/2 cup semisweet chocolate chips

In the bowl of an electric mixer fitted with the paddle attachment (or using a hand mixer), cream together the butter and sugars until soft and mixed. Add in the eggs one at a time, scraping down the sides of the bowl as needed. Add in the vanilla, baking soda, and salt, and mix on low until combined. Incorporate the cocoa powder and flour and mix on low. Once combined, add in the oats and mix. Mix in the walnuts and chocolate chips and mix until just incorporated.

Form the dough into one-inch balls and place on an ungreased cookie sheet about 1-2 inches apart. Bake for 11-12 minutes until set, but don't overbake. Let them cool for one minute on the sheet and then remove them to a flat surface to cool. Store in an airtight container or bag.

Source: Barely adapted from [Hershey's](#)

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*