

Kiara's Kookies

(Recipe adapted from Joanna Gaines' Silo Cookie Recipe)

- 1 cup (2 sticks) unsalted butter at room temperature
- 1 cup packed light brown sugar
- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 2 cups all-purpose flour*
- 1 teaspoon salt
- 1 teaspoon baking soda
- $1\frac{1}{2}$ cups rolled oats
- 3 cups semisweet chocolate chips

*To make the cookies gluten free, use gluten free flour (Kiara uses Bob's Red Mill 1:1) plus $\frac{3}{4}$ teaspoon xanthan gum.

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Cream butter, brown sugar and granulated sugar with a mixer on medium speed until light and fluffy. Reduce speed to medium-low and add eggs one at a time, beating until blended. Add the vanilla and beat until well mixed.
3. Whisk flour, sugar, salt and baking soda. Slowly add flour mixture to the mixer and beat. Reduce speed to low, add the oats and chocolate chips until well mixed.
4. Chill dough for at least 30 minutes.
5. Scoop dough using a cookie scoop onto a cookie sheet.
6. Bake in batches and bake 10 to 13 minutes. (I like to take them out a little early, so they are soft and chewy, not hard and crispy). Let cookies cool on the baking sheet for a few minutes and transfer to a cooling rack. Repeat with remaining dough.