



Recipes for Every Season

SALTED OATMEAL CHOCOLATE CHIP COOKIES

Dessert | Cooking Time: 12-15 minutes | Serves: 24 | Difficulty: Easy

Salted Cookies? You better believe it! These sweet and salty cookies will have you reaching in the cookie jar time after time.

Ingredients:

- 1 Cup (2 sticks) Unsalted Butter, softened
- 1 Cup Packed light brown sugar
- ½ Cup White sugar
- 2 large Eggs
- 2 teaspoons Vanilla extract
- 1 ¼ Cup All Purpose flour
- ½ teaspoon Baking soda
- 1 teaspoon (½ for dough, and ½ to sprinkle on top)
- Morton® All-Purpose Natural Sea Salt
- 3 Cups Instant Oats
- 1 Cup Semi sweet chocolate chips



**MORTON®
ALL-PURPOSE
NATURAL SEA SALT**

1

Preheat oven to 325 degrees F.

2

Cream butter, brown sugar and white sugar in mixer on medium speed until smooth, about 3 minutes. Beat in one egg at a time until combined. Add vanilla.





3

In a separate mixing bowl, whisk flour, baking soda and $\frac{1}{2}$ tsp of salt and then add to butter and egg mixture and mix until combined.

4

Fold in oats and chocolate chips into entire mix with a wooden spoon until combined.



5

Drop dough by rounded tablespoons onto parchment-lined baking sheet two inches apart. Use the last ½ tsp of salt to sprinkle a pinch of salt onto the top of each cookie. Bake for about 12 -15 minutes. Allow to cool for 5 minutes before transferring to a cooling rack.

