
Ingredients

16 tablespoons room-temp unsalted butter

1 large egg

1 large egg yolk

1 cup light brown sugar, lightly packed

1/2 cup granulated sugar

1 1/2 tablespoons vanilla extract

2 cups unbleached all-purpose flour

1 cup old-fashioned rolled oats

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon kosher salt or 3/4 teaspoon table salt

3 1/4 cups semi-sweet chocolate chips

Getting Started

Don't worry about prepping your cookie sheets or warming up the oven ahead of time. You'll have plenty of time for that after you make the dough.

Read this whole thing *before* you begin and you'll be fine.

Get your ingredients measured and clear a space on the counter and you're good to go!

Things You Should Know

Equipment

You should have a couple of large cookie sheets, but if you only have one it's okay. A couple of wire racks to let the cookies cool after you take them out of the oven is ideal, but not required. Two large mixing bowls are a must.

Aside from that a rubber spatula is nice for getting the edges of the dough, a tablespoon scoop works well to make sure your cookies are all the same size, and a wire whisk makes it easy to mix the dry ingredients. (A fork works just fine, too, though.)

Measuring cups are helpful, but as long as you have at least one 1/4-cup or 1/3-cup scoop and can do simple math, you're fine. A tablespoon and teaspoon measuring spoons are pretty important, though.

Do you need a mixer? No. If your forearms are in shape, you can mix everything just fine with a sturdy wire whisk or even a fork. A mixer works best — especially for whipping up the butter and sugars — but I've made these plenty of times with just a fork and muscle power.

Preparation

The only real prep you need to do — and this *is* important — is to have your butter and eggs at room temperature before you get started. If you're like most Americans and you keep your butter and eggs in the fridge, that means setting them on the counter for a good two or three hours before you get started. Yes, you can use eggs straight from the fridge and you can microwave the butter to soften it, but your cookies will absolutely not taste as good.

David Gagne's Chocolate Chip Oatmeal Cookies

Step One

You're going to have a "wet" bowl and a "dry" bowl. Start with the "dry" bowl. Add the flour, the oats, the baking powder and baking soda, and salt to this bowl and whisk them together. There's nothing crazy here; just mix them up enough to they're all combined. Put that bowl aside.

To the "wet" bowl you're going to add the brown sugar and the granulated sugar. Then add the butter and mix them all together until it's creamy. This is the part where having a mixer is nice, but you're fine with a wire whisk or fork if your arms are strong. Once that's ready, add one whole egg, one egg yolk, and the vanilla extract. (Just throw away the egg white from the second egg.) Mix it thoroughly and you're good.

Now add everything from the "wet" bowl to the "dry" bowl. A rubber spatula helps here to make sure you get it all, but a good old spoon works fine, too. Mix this really well. It will take a few minutes with a fork or wire whisk, and even if you have a mixer it's going to take some time to make sure you get it all incorporated well. Again: Using a rubber spatula will help you with scraping the sides and bottom of the bowl so you don't have dry clumps.

Now you add the chocolate chips. It's going to feel like a LOT of chocolate chips, but trust me here. Mix well. (This is the hard part.)

Step Two

Take your mixed dough and put it in the refrigerator for a good thirty minutes. Set a timer. This part is key for making good cookies. There's a long scientific explanation for why it matters, the eggs and butter make a chemical reaction with the baking soda and baking powder and salt or something like that. I'm not a chemical engineer so I can't tell you the whole story, but trust me.

While you're waiting, set the oven to 325 F and line a couple of cookie sheets with parchment paper. I like to spray a little olive oil on them, but you can use Pam or whatever you want to grease them. You don't need to go overboard because the parchment paper does a good job on its own of not being too sticky.

Step Three

You're going to go in shifts here, unless you have some sort of insanely huge oven with gigantic cookie sheets. I'll assume you do not. Take your dough out of the fridge and scoop tablespoon-sized balls onto your cookie sheets. I can usually fit twelve cookies per sheet, spaced evenly apart. You can make bigger cookies or smaller ones if you want, just know that you'll need to cook them longer (or shorter) if you do that.

Put your cookies in the oven and set a timer for 9 minutes. When the timer rings, rotate your trays from top shelf to bottom and vice versa, or swap from left to right, then set another timer for 9 minutes.

Step Four

Your cookies should be done by now. You might need to let them cook for a minute or two longer, or take them out a minute or two earlier, depending on how big you made them and how accurate your stove's thermometer is. But unless you're from another planet, you should have a good idea of what constitutes a cooked cookie.

You don't want to overcook them, of course. So it's okay if they're not 100% cooked. They're going to keep cooking themselves for a minute or two after you take them out of the oven anyway. Remove the cookies and use a spatula to slide them off the sheets and onto some wire racks. Yes, you can just stick them on plates if you don't have wire racks, but then the bottoms are going to stick and they won't be as soft and chewy.

Go back to Step Three and repeat until your cookies are all done. Feel free to eat some right away. You did all the hard work so there's no sense in waiting. It probably doesn't need to be said, but they are going to be most delicious for the first few hours after you make them. Keep them in an airtight container and they'll be good for a few weeks.

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