

Chocolate Chip Honey Oatmeal Cookies

Author: A Kitchen Addiction

Serves: 24

Ingredients

- ½ C butter, softened
- ½ C honey
- ¼ C brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1½ C quick oats
- 1 C white whole wheat flour
- ½ tsp baking soda
- ¼ tsp salt
- ½ C semi-sweet chocolate chips

Instructions

1. Preheat oven to 350. Lightly spray cookie sheets with non-stick cooking spray or line with a baking mat.
2. Cream together butter, honey, and brown sugar in the bowl of a mixer. Add in egg and vanilla extract and beat until creamy.
3. In a bowl, whisk together oats, flour, baking soda, and salt. Add dry ingredients to wet ingredients and stir to combine. Stir in chocolate chips.
4. Drop cookie dough by tablespoon full onto prepared cookie sheets. Bake for 8-10 minutes or until edges start to turn golden brown. Centers will appear slightly under cooked. Allow to cool on cookie sheet for 5 minutes before removing to a wire rack to cool completely.
5. Store leftovers in an airtight container.

Recipe by A Kitchen Addiction at <http://www.a-kitchen-addiction.com/chocolate-chip-honey-oatmeal-cookies/>