



Chocolate Chunk Oatmeal Cookie

In need of something sweet? Look no further than Chef Anne Burrell's cookie recipe. She chops up a block of chocolate to make big chunks of chocolate in every bite and uses a little coarse sea salt at the end to intensify all of the flavors. The combination is addictive and hits all the right notes. Be sure to add the salt right as the cookies come out of the oven to make sure it sticks.

Chocolate Chunk Oatmeal Cookie

Makes about 48

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon kosher salt
1 cup rolled oats
1/2 teaspoon cinnamon
1/2 pound (2 sticks) unsalted butter, room temperature
1 cup packed dark brown sugar
1/2 cup granulated sugar
1 teaspoon pure vanilla extract
2 large eggs
12 ounces block dark chocolate, coarsely chopped
1 cup walnuts, coarsely chopped
Coarse sea salt

Directions

1. Preheat the oven to 350 degrees. Butter a baking sheet.
2. In a small bowl, combine flour, baking powder, salt, oats, and cinnamon.
3. In a large mixing bowl, using an electric hand mixture, beat butter and sugar together until light and fluffy, 2 to 3 minutes. Beat in vanilla. Add the eggs one at a time and beat until well combined.

4. Using a rubber spatula, gradually stir in the flour mixture until just combined. Fold in the chocolate and walnuts, if using.

5. On baking sheet, spoon tablespoon-sized balls of dough, leaving about 2 inches between the dough balls. Bake until just beginning to color, 12 to 13 minutes.

6. Remove from the oven and sprinkle each cookie with a few grains of salt. Let the cookies cool for a few minutes, then transfer to a cooling rack to cool completely. Repeat with the remaining dough.

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