

ALMOND CHOCOLATE CHUNK OATMEAL COOKIES

INGREDIENTS

1 cup granulated sugar
1 cup brown sugar
1/2 cup butter, softened
1/2 cup shortening
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon vanilla
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
3 cups rolled oats
2 cups AP flour
1 cup almonds
8 ounces chocolate chunks

DIRECTIONS

Preheat oven to 375F. Prepare cookie sheets with silpat or parchment paper.

Roughly chop almonds. You can do this with your food processor if you like, but I just use a knife and chop at them a bit.

In your stand mixer, combine the sugars, butter, shortening, baking soda, cinnamon, vanilla, baking powder, salt and egg until mostly smooth, but don't mix. Then, fold in the oats and flour. When they are mixed in, add the almonds and

chocolate chunks. Scoop using a 1.5-inch cookie scoop onto a tray. Bake for ten minutes. Allow to rest for a few minutes on the cookie sheet before carefully moving to a wire rack to cool completely.