

Chocolate Chip Cookies

A classic chocolate chip cookie recipe featuring quick oats and nuts for added texture. These cookies bake up golden and chewy, perfect for a sweet snack or dessert any time.

Serves: Approximately 30 (estimated)

Serving size: 1 cookie

Approximate serving weight: 35-40 g (approximate)

Ingredients List

Qty	Unit	Ingredient
190	g	all-purpose flour
70	g	quick oats
5	g	baking soda
2	g	salt
227	g	unsalted butter, room temperature
200	g	firmly packed brown sugar
100	g	granulated sugar
2		large eggs
10	ml	vanilla extract
340	g	chocolate chips
60	g	nuts, chopped (such as walnuts or pecans)

Cooking Instructions

1. Prepare dry ingredients

Combine flour, oats, baking soda, and salt in a medium bowl. Whisk together and set aside.

2. Cream butter and sugars

In a large mixing bowl, beat the softened butter, brown sugar, and granulated sugar together until creamy and smooth.

3. Add eggs and vanilla

Add eggs one at a time, beating well after each addition. Mix in the vanilla extract.

4. Combine mixtures

Gradually add the flour mixture to the wet ingredients, blending just until combined.

5. Add chips and nuts

Stir in the chocolate chips and chopped nuts until evenly distributed throughout the dough.

6. Bake cookies

Drop cookie dough by rounded tablespoonfuls (about 35-40 g each) 5 cm apart onto an ungreased cookie sheet. Bake in a preheated oven at 190°C (375°F) for 13-14 minutes, or until edges are golden brown. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

Estimated nutrition per serving

Calories	~190 kcal
Protein	~2.7 g
Total Fat	~9.5 g
Saturated Fat	~5.7 g
Cholesterol	~24 mg
Total Carbohydrates	~24 g
Dietary Fiber	~1 g
Total Sugars	~14 g
Sodium	~66 mg
Calcium	~20 mg
Iron	~0.7 mg
Potassium	~60 mg

Allergens: Contains wheat (gluten), eggs, dairy (butter), and tree nuts. Chocolate chips may contain traces of soy or milk.

Recipe Adaptations

For a nut-free version, simply omit the nuts or replace with extra chocolate chips.

To add a flavor twist, use dark chocolate chips or swap half of the vanilla extract for almond extract.

For a chewier cookie, increase the proportion of brown sugar to white sugar.

Plating Suggestions

Serve cookies slightly warm, with a dusting of powdered sugar if desired, and pair with cold milk, coffee, or hot chocolate.

For a special presentation, arrange cookies on a platter with fresh berries or a scoop of vanilla ice cream.

Garnish with a sprinkle of sea salt for a modern touch.

Author: Family Recipe

Source: Handwritten recipe card with classic preparation steps and ingredient list, mid-20th-century American baking style — Presented by Culina

Buffet information card

90 × 55 mm. Print at 100% or Actual size. Cut along the dotted edge.

CHOCOLATE CHIP COOKIES

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