

# Soft Oatmeal Cookies

## Ingredients

- 225g butter, softened
- 200g caster sugar
- 220g dark brown soft sugar
- 2 eggs
- 1 teaspoon vanilla extract
  
- 250g plain flour
- 1 teaspoon bicarbonate of soda
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 250g quick cooking oats

## Method

Prep: 15 mins > Cook: 10 mins > Ready in: 25 mins

1. Cream together butter, caster sugar and dark brown soft sugar in a large bowl. Beat in eggs one at a time, then stir in vanilla. Combine flour, bicarbonate of soda, salt and cinnamon; Stir into the cookie dough mixture. Mix in oats. Cover and chill cookie dough for at least one hour.
2. Preheat the oven to 190 C / Gas 5. Grease baking trays.
3. Roll the dough into golf ball sized balls and place 5cm apart on prepared baking trays. Flatten each cookie with a large fork dipped in sugar.
4. Bake in the preheated oven until golden, about 8 to 10 minutes. Allow cookies to cool on baking tray for 5 minutes before transferring to a wire rack to cool completely.

Enjoy!