



Almond Oatmeal White Chocolate Chip Cookies

Almonds, oats and white chocolate - 3 great tastes that go great together! This cookie recipe is very simple and the flavors complement each other perfectly. I like to serve these with a dusting of cinnamon and a side of cappuccino. Enjoy!

Ingredients

1 cup unsalted butter, softened at room temperature
1 ¼ cup all-purpose flour
¾ cup brown sugar
¾ cup white sugar
3 cups quick cooking oats
2 eggs
1 ½ tsp almond extract
½ tsp salt
1 tsp baking soda
2 cups white chocolate chips

Preparation Process

Mix the flour, salt, baking soda and oats in a bowl and set aside

Set an electric mixer on low and cream together the butter and both types of sugar until combined completely, then add the eggs and almond extract and continue to mix until smooth

Pour in the flour mixture and continue to mix on low, then add the chocolate chips and mix until the ingredients are evenly distributed

Line a baking sheet with parchment powder and scoop the dough on top with an ice cream scooper. Make sure that the scoops are at least 2 inches apart

Bake at 375 degrees for 9 to 11 minutes, or until golden brown. Let cool and serve.

If you want to watch the video again. Click [here](#).