

Oatmeal Chocolate Chip Cookies With Honey

- 1/2 Cup butter, softened
- 1/2 Cup honey
- 1/4 Cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 Cups quick oats
- 1 Cup flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 Cup semi-sweet chocolate chips

Preheat oven to 350 degrees Fahrenheit. Lightly spray cookie sheets with non-stick cooking spray or line with a baking mat/parchment paper.

Cream together butter, honey, and brown sugar in the bowl of a mixer. Add in egg and vanilla extract and beat until creamy. In a bowl, whisk together oats, flour, baking soda, and salt.

Add dry ingredients to wet ingredients and stir to combine. Stir in chocolate chips. Drop cookie dough by tablespoon full or cookie scoop onto prepared cookie sheets. Bake for 8-10 minutes or until edges start to turn golden brown. Centers will appear slightly under cooked. Allow to cool on cookie sheet for 5 minutes before removing to a wire rack to cool completely.