

# Chocolate Chunk Cookies

***Recipe adapted from [here](#)***

Preparation time: 10 minutes

Chilling time: 30 minutes

Bake time: 12 minutes

Yield: 24

## Ingredients

1 1/4 cup/175 g all-purpose flour

1/2 tsp./2g baking soda

1/4 tsp./1g salt

1/4 cup/62g. Unsalted butter

3 Tbsp./41g Margarine

1/2 cup less than 1 tablespoon /86 g sugar or sugar substitute equivalent

1/2 cup/89 g brown sugar

1 jumbo egg

1 1/2 tsp. vanilla extract

3/4 cup/68g Old Fashioned Rolled Oats

4oz semisweet chocolate bars

## Instructions

Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Set aside.

In a mixing bowl, combine flour, baking soda, and salt; set aside.

In a large bowl, beat together margarine, butter, and sugars with an electric mixer. Add egg and vanilla, beating until well combined. Fold in oats, flour mixture, and chocolate chunks. Cover and refrigerate dough 30 minutes.

Place rounded tablespoon full of dough 2 inches apart on prepared baking sheets.

Bake, 12 minutes or until cookies are set and golden brown. Cool 5 minutes on sheets; transfer to a wire rack to cool completely.

