

Chocolate Cinnamon Oatmeal Cookies

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Ingredients:

1 stick butter, softened
1 stick margarine, softened
½ cup brown sugar
1 cup sugar
1 egg
1 tsp vanilla
1 ¾ cups flour
1/3 cup baking cocoa
1 tsp baking soda
¾ tsp cinnamon
¼ tsp salt
1 cup quick oats
1 cup dark chocolate chips

Directions:

*Cream butter, margarine, brown sugar, sugar, egg and vanilla.
*Starting on the lowest setting until incorporated, beat in the flour, cocoa, baking soda, cinnamon, salt and oats. Last, mix in the chocolate chips.
*Wrap in plastic wrap and refrigerate for an hour or up to a day.
*Preheat oven to 350 degrees. Cover baking sheets with parchment paper.
*Roll the dough into approximately 1 inch balls. Gently flatten slightly with the palm of your hand.
*Bake for 12 - 14 minutes. Allow to cool on baking sheets for 2 minutes before removing to cool completely