

Copycat Doubletree Hotel Chocolate Chip Cookies

Adapted from: [The Little Kitchen](#) by

justfeedmeplease.blogspot.com

Makes 20-24 cookies depending on scoop size.

Ingredients:

1 stick salted butter, softened
1/2 cup brown sugar
1/4 cup sugar
1 egg
1 tsp vanilla extract
1/4 tsp lemon juice
1 1/4 cups AP flour
1/4 cup rolled oats
1/8 tsp cinnamon
1/2 tsp baking soda
1/4 tsp salt
1 1/2 cups semi-sweet chocolate chips



Directions:

-Place the oats into your blender and pulse until ground up, about 8-10 pulses. Transfer to a small bowl and add the flour, cinnamon, baking soda, and salt. Stir to combine and set aside.

-With an electric hand mixer, cream the butter with the both of the sugars until light and fluffy. Add the egg, vanilla, and lemon juice. Mix again until the egg is incorporated, about 30 seconds. Scrape down sides of bowl and add the dry ingredients. Mix until a dough forms, then add the chocolate chips and mix with a spatula until everything is well combined and evenly distributed. Chill the dough for at least 2 hours before baking.

-Preheat oven to 350F. Remove dough from fridge and scoop into mounds, about 2 tablespoon of dough. Place onto cookie sheet about 2 inches apart. Bake for 9 minutes exactly. Remove from oven and let cool on cooling rack.

