

Cardamom Fig Chocolate Oatmeal Cookies

Ingredients:

1/2 cup plus 3 tablespoons unsalted butter, softened
1/2 cup sugar
1 cup dark brown sugar
2 large eggs
1 teaspoon vanilla extract
1 3/4 cup all-purpose flour
2/3 cup rolled oats
2 teaspoons ground cardamom
1/2 teaspoon cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
10 ounces dark chocolate chunks (we like 70% cacao)
1 1/4 cup dried figs, chopped (soaked in water if too dry)

Directions:

Cream the butter and sugars together until light and fluffy with an electric or stand mixer with a paddle attachment. Add the eggs and vanilla and beat until fully incorporated, scraping down the sides of the bowl as needed.

In a separate bowl, stir together all of the remaining (dry) ingredients. Stir these into the butter mixture on low speed until fully combined.

Refrigerate the dough 30-60 minutes before proceeding.

Preheat the oven to 350 degrees F. Scoop the dough in 2-3 Tbs. scoops onto baking sheets lined with parchment paper. Bake each sheet one at a time (meanwhile keep the rest of the cookies chilled in the fridge while the first batch bakes) until the edges of the cookies are golden but still look a little doughy in the center, about 15-18 minutes. Rotate the baking sheet halfway through the bake time.

Cool the cookies on the sheet for 5 minutes before transferring to a cooling rack.

Enjoy with a cup of cardamom flavored coffee!