

this recipe comes from the [beginner's baking bible](#) by heather perine

you will need:

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup melted butter (make sure it's unsalted)
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups oats
- 1 1/2 cups of any add-ins (e.g. chocolate chips, nuts, etc.) (optional)

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- preheat oven to 350
- whisk the flour, salt, baking soda and cinnamon in a bowl
- in a separate bowl, mix the butter and both type of sugar. once fully mixed, add vanilla and eggs and mix
- pour liquid mix into the dry mix. stir until slightly combined (dry flour is still visible)
- add oats and any add ins and mix until fully combined
- roll into small balls and bake for 10-12 minutes, or until the cookies start to brown at the edges
- cool for 30 minutes before serving