

Triple Chocolate Oat Cookies [modified from the recipe for Chocolate Chunk Oatmeal Cookies in Mark Bittman's *The Food Matters Cookbook*]

<http://pajamachef.wordpress.com/2011/01/12/triple-chocolate-oat-cookies/>

Ingredients:

- 4 tablespoons unsalted butter, softened
- 1/4 cup sugar
- 1/4 cup brown sugar, packed
- 1 egg
- 1/4 cup whole wheat flour
- 1/2 cup all-purpose flour
- 1 cup old-fashioned oats
- 1 teaspoon baking powder
- 1/4 cup + 1 tablespoon dark chocolate almond milk [regular chocolate milk would also work]
- 4 teaspoons cocoa powder
- 1/2 teaspoon vanilla extract
- 1/4 cup mini chocolate chips
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Directions:

Preheat oven to 375 degrees. In the bowl of a stand mixer, cream together butter and sugars. Gradually incorporate flours, oats, and baking powder, alternating with the milk, until the mixture is just moistened. Stir in vanilla extract and cocoa powder, and gently fold in chocolate chips. Scoop tablespoons of dough onto an ungreased cookie sheet. Bake for about 10-12 minutes or until just crisp around the edges. Cool and enjoy! Makes about 18 cookies.

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