

## Soft, Sweet, and Hearty: These Oatmeal Cookies Never Disappoint

Soft, Golden, and Loaded with Texture



OVEN  
**350°F**

TIME  
**3 min**

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### INGREDIENTS

$\frac{1}{2}$  cup unsalted butter, softened (112g)  
 $\frac{1}{2}$  cup white sugar (100g)  
 $\frac{1}{2}$  cup brown sugar, packed (105g)  
1 large egg  
1  $\frac{1}{2}$  tsp vanilla extract  
1 tbsp honey or molasses  
1... cups all-purpose flour (156g)  
 $\frac{1}{2}$  tsp cinnamon  
 $\frac{1}{2}$  tsp baking soda  
... tsp salt  
1 cup quick oats (90g)  
 $\frac{1}{2}$  cup old-fashioned oats

### DIRECTIONS

1. **Prep Your Oven:** Preheat to 350°F (180°C). Line two baking sheets with parchment paper or silicone baking mats.
2. **Cream the Butter and Sugars:** In a large bowl, beat together softened butter, white sugar, and brown sugar until light and fluffy-about 2-3 minutes.
3. **Add Egg and Flavorings:** Beat in the egg, vanilla, and honey (or molasses), scraping down the bowl as needed.
4. **Mix Dry Ingredients:** In a separate bowl, whisk together flour, cinnamon, baking soda, and salt.
5. **Combine:** Gradually add the dry mixture to the wet ingredients. Mix on low speed until just combined.
6. **Add the Oats:** Stir in the quick oats and old-fashioned oats. The dough will be thick-use a sturdy spatula or wooden spoon.
7. **Scoop and Bake:** Form dough balls using 1 to 1.5 tablespoons of dough each. Place 2 inches apart on the lined baking sheets.
8. **Bake one tray at a time for 10-12 minutes, or until the tops look just set and slightly golden at the edges.**
9. **Cool:** Let cookies rest on the baking sheet for 10 minutes before transferring to a wire rack. This helps them set up while staying soft.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/soft-sweet-and-hearty-these-oatmeal-cookies-never-disappoint/>