

## Bakery-Style Oatmeal Walnut Cookies: Soft, Chewy, and Perfectly Spiced

The Ultimate Soft & Chunky Oatmeal Walnut Cookies



**OVEN**  
**350°F**

**TIME**  
**3 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

All-Purpose Flour: 2 cups (250 g)

Baking Soda & Baking Powder: 1 tsp soda and  $\frac{1}{2}$  tsp powder for the perfect lift.

Salt:  $\frac{1}{2}$  tsp to balance the sweetness.

Ground Cinnamon: 1 tsp (optional, but highly recommended for depth).

Unsalted Butter:  $\frac{3}{4}$  cup (170 g), softened to room temperature.

Granulated Sugar:  $\frac{3}{4}$  cup (150 g) for crisp edges.

Brown Sugar:  $\frac{3}{4}$  cup (165 g), packed for a chewy, molasses-rich center.

Large Eggs: 2, at room temperature to ensure a smooth emulsion.

Vanilla Extract: 1  $\frac{1}{2}$  tsp for that classic aroma.

Rolled Oats: 2 cups (180 g) - also known as old-fashioned oats.

Chopped Walnuts: 1 cup (120 g).

Chocolate Chips:  $\frac{1}{2}$  cup (optional, but let's be honest, they're always a good idea).

Swaps and Notes:

**The Nut Factor:** If you aren't a fan of walnuts, pecans or almonds work beautifully here.

**Oat Selection:** Stick to rolled oats. Quick oats will make the cookies too soft and cake-like, losing that signature "chunky" texture.

**Butter Temperature:** Ensure your butter is soft but not greasy. If it's too melty, your cookies will spread into pancakes.

**The Shortcut:** If you are in a massive rush and don't have time for a full scratch bake, check out my guide on Easy Cake Mix Cookies for a faster alternative.

**Step-by-Step Instructions:**

**Prep the Station:** Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper or silicone baking mats.

**Whisk Dry Ingredients:** In a medium bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon until well combined.

**Cream Butter and Sugars:** In a large bowl (or stand mixer), beat the softened butter with the granulated sugar and brown sugar. Beat for 2-3 minutes until the mixture looks pale and fluffy.

**Incorporate Wet Ingredients:** Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.

**Merge the Mixtures:** Gradually add the dry ingredients to the butter mixture. Mix on low speed just until no streaks of flour remain. Do not overmix!

**The Fold-In:** Using a spatula, fold in the rolled oats, chopped walnuts, and chocolate chips (if using).

**Scoop and Space:** Drop 2-tablespoon portions (a medium cookie scoop is perfect here) onto the prepared baking sheets. Space them about 2 inches apart.

**Bake:** Bake for 10-13 minutes. You are looking for the edges to be lightly golden, while the centers still look slightly "underdone" or set.

**Cooling Phase:** Let the cookies rest on the hot pan for 5 minutes. This allows them to finish setting up without becoming hard. Transfer to a wire rack to cool completely.

**Tips for Success:**

**Toast the Walnuts:** Before adding them to the dough, toast your walnuts in a dry skillet over medium heat for 3-5 minutes. It intensifies the flavor significantly.

**The Chill Factor:** For a thicker, more professional-looking cookie, chill the dough in the fridge for 30-60 minutes before scooping. This prevents excessive spreading.

**Measure by Weight:** If possible, use a kitchen scale for the flour. It is the best way to avoid "dry" cookies caused by packing too much flour into a measuring cup.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

Calories: 195 kcal

Total Fat: 10g

## DIRECTIONS

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13. Serving Suggestions and Pairings: These cookies are fantastic on their own, but they also pair beautifully with other treats. If you are setting up a dessert table, try serving them alongside these Rich Peanut Butter Brownies for a "sweet and salty" vibe.
14. They also go great with a cold glass of milk or a warm cup of coffee. If you have extra fruit on hand, they are a wonderful crunchy side to a slice of Chocolate Chip Banana Bread.
15. Nutritional Information (Per Serving): Calories: 195 kcal
16. Total : Fat: 10g
17. Carbohydrates: 24g
18. Protein: 3g
19. Fiber: 2g
20. Storage and Leftover Tips: Room Temp: Store in an airtight container for up to 4 days. Pro tip: Put a slice of white bread in the container to keep the cookies soft!
21. Freezing: You can freeze the baked cookies for up to 2 months. Alternatively, freeze the raw dough balls and bake them straight from the freezer (just add 2 minutes to the bake time).
22. More Recipes You Will Love: Copycat Neiman Marcus Chocolate Chip Cookies
23. 3-Ingredient Oatmeal Breakfast Cookies
24. Ultimate : Peanut Butter Brownies
25. Final Thoughts: I hope you enjoy these Oatmeal Walnut Cookies as much as my family does. They are the perfect "anytime" treat that brings a bit of warmth to your day. If you try this recipe, please leave a comment below or tag us on social media! We love seeing your kitchen creations. Happy baking!

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

Original recipe: <https://chefmaniac.com/bakery-style-oatmeal-walnut-cookies-soft-chewy-and-perfectly-spiced/>