



# Oatmeal Chocolate Chip Cookies

## Ingredients

- 1 large egg
- 6 Tbls. [Butter Olive Oil](#)
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 tablespoon Vanilla extract
- 1 1/2 cups old fashioned oats
- 3/4 cups all purpose flour
- 1/2 teaspoon baking soda
- Pinch of salt
- 1 heaping cup semi sweet chocolate chips
- 1/4 cup sunflower seeds
- 1/4 cup [Grapefruit balsamic](#)
- 1/4 cup raisins

## Sharon's Hint

Substitute your favorite fruity balsamic.

# Directions

## Step 1.

In a large mixing bowl add egg, sugar, oil and vanilla. Stir well to combine.

In a separate bowl, mix all dry ingredients except chocolate chips, raisins, and sunflower seeds. Once the wet and dry ingredients are mixed well, add chocolate, seeds and raisins (feel free to substitute any of these add ins with things you love; raisins, pepitas, nuts).

## Step 2.

Portion dough out into balls, put on a plate, cover with plastic wrap, and chill at least 2 hours.

Heat oven to 350. Put chilled cookie mounds on a parchment lined baking sheet and bake for approximately 11 minutes or until edges are set and middle looks slightly undercooked. Transfer to cooling rack.