

# Goopy Chocolate Chip Cookies

It doesn't get any better than this!

Buttery, crisp edges with a goopy center

Yield 40 cookies



## Ingredients

- 1/2 cup quick cooking oats
- 2 1/4 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 cup butter softened
- 3/4 cup brown sugar/packed
- 3/4 cup sugar
- 1 1/2 teaspoons vanilla extract
- 1/2 teaspoon lemon juice
- 2 large eggs
- 2 1/2 cups semisweet chocolate chips
- 1 1/2 cup chopped walnuts

## Instructions

Preheat oven to 350 degrees. Cream together butter, sugars, vanilla and lemon. Add eggs and mix until combined. Stir in dry ingredients. Mix in chocolate chips and nuts. Use a small cookie scoop or spoon rounded 1/4 cup balls onto parchment paper or foil lined cookie sheet. Bake 10 - 12 minutes or until golden brown on outside edges but soft in the middle.