

# DINNERLY



## Giant Iced Oatmeal Cookie with Chocolate Chips

 1h  2 Servings

Cookie Monster, if you're reading this, try to contain yourself. We know it's tempting to devour this giant oatmeal and chocolate chip cookie drizzled with icing in one sitting, but you're gonna want to savor this one. Bigger really is better, after all. We've got you covered! (2p-plan makes 24 cookies; 4p-plan makes 48—nutrition reflects 1 cookie)

### WHAT WE SEND

- 2 (2 oz) dark brown sugar
- 5 oz granulated sugar
- 5 oz self-rising flour <sup>4</sup>
- 3 oz oats
- 3 oz chocolate chips <sup>2,3</sup>
- 2½ oz confectioners' sugar

### WHAT YOU NEED

- 8 Tbsp (1 stick) butter <sup>2</sup>
- large egg <sup>1</sup>
- kosher salt

### TOOLS

- rimmed baking sheet

### COOKING TIP

If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

### ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 130kcal, Fat 5g, Carbs 20g, Protein 1g



#### 1. Prep oven & butter

Preheat oven to 350°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Place **8 tablespoons (1 stick) butter** in a medium microwave-safe bowl; microwave in 30-second increments until melted (see cooking tip!).



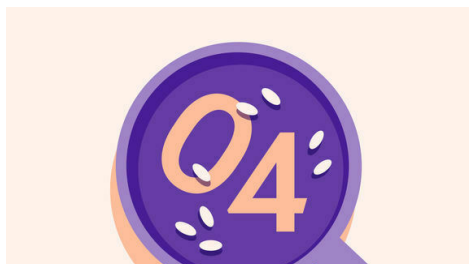
#### 2. Mix wet ingredients

To bowl with **melted butter**, stir in **all of the brown sugar**, **⅓ cup granulated sugar** (save rest for own use), and **1 large egg** until combined.



#### 3. Mix dry ingredients

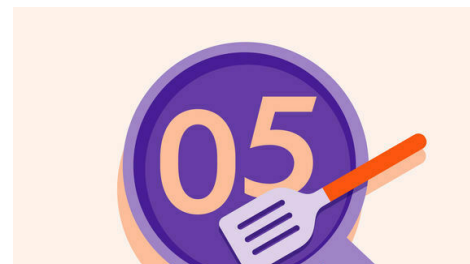
To bowl with **wet ingredients**, add **self-rising flour**, **oats**, **chocolate chips**, and **¼ teaspoon salt**. Stir until just combined and oats and chocolate chips are evenly distributed throughout **dough**.



#### 4. Bake cookie

Transfer **dough** to prepared baking sheet. Using damp hands (this prevents dough from sticking), pat dough into a 9-inch wide circle, about ½-inch thick.

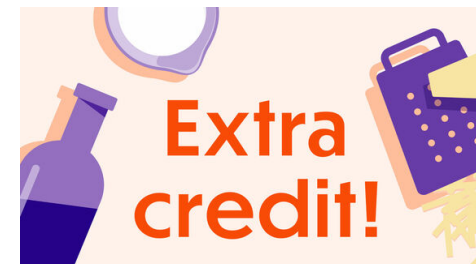
Bake on center oven rack until golden-brown around the edges, center looks set, and feels just firm, 20–25 minutes. Remove from oven and let cool completely (cookie will firm as it cools).



#### 5. Ice cookie & serve

In a small bowl, whisk to combine **confectioners' sugar** with **1 tablespoon water**. Thin with **½ teaspoon water**, if needed, until it drizzles from a spoon.

Drizzle **icing** over **oatmeal cookie** and cut into 1½-inch squares for serving. Enjoy!



#### 6. Bump it up!

Add ½ teaspoon vanilla extract to the wet ingredients in step 2 for extra flavor!