

BISCOFF WHITE CHOCOLATE OATMEAL COOKIES

yield: 16 COOKIES

prep time: 10 MINUTES

total time: 30 MINUTES

Ingredients:

- 3/4 cup (95g) all-purpose flour (spoon & leveled)
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 cup (115g) unsalted butter, melted and slightly cooled
- 3/4 cup (150g) packed light or dark brown sugar
- 1 large egg
- 1/2 cup (130g) Biscoff spread (creamy or crunchy)
- 2 teaspoons vanilla extract
- 2 cups (160g) quick oats
- 1 and 1/2 cups (270g) white chocolate chips or chunks

Directions:

1. Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
2. Toss the flour, baking soda, baking powder and salt together in a large bowl. Set aside.
3. In a medium bowl, whisk the melted butter and brown sugar together until no brown sugar lumps remain. Whisk in the egg, then the Biscoff until combined. Finally, whisk in the vanilla. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft and slick. Fold in the oats and 1 and 1/4 cups white chocolate, reserving the remaining 1/4 cup for later. The cookie dough will be thick and heavy.
4. Roll the dough into balls, about 2-3 Tablespoons of dough each. I highly suggest using a cookie scoop to make it easier. Place 8 balls of dough onto each cookie sheet.
5. Bake the cookies for 11-12 minutes. The cookies will look very soft and underbaked. They will continue to bake on the cookie sheet. Remove from the oven and lightly press down on each cookie to slightly flatten, since the cookies will not spread all the way in the oven. Press a piece or two of the remaining white chocolate chips/chunks into each cookie as described above in the post. Allow to cool on the cookie sheet for 10 minutes before transferring to a wire rack to cool completely.

Cookies stay fresh covered at room temperature or in the refrigerator for up to 1 week. Baked cookies freeze well - up to three months. Cookie dough balls freeze well too - up to three months. Bake frozen cookie dough balls for an extra minute. No need to thaw them.