

Foodnity Recipes

Buttery Blackberry Oatmeal Cookies With White Chocolate

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 ½ cups old-fashioned rolled oats
- [ ] 1 ½ cups all-purpose flour
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] ¾ cup brown sugar
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 cup fresh blackberries
- [ ] ½ cup white chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C). Line two baking sheets with parchment.
2. In a bowl, whisk together oats, flour, baking soda, and salt; set aside.
3. Cream butter, brown sugar, and granulated sugar until light and fluffy, about 3 minutes.
4. Add eggs one at a time, then stir in vanilla and lemon zest.
5. Gradually mix in the dry oat-flour blend just until incorporated.
6. Gently fold in the blackberries (tossed in a little flour) and white chocolate chips.
7. Scoop tablespoonfuls onto the prepared sheets, spacing 2 inches apart.
8. Bake for 10-12 minutes, until edges are lightly golden but centers still soft.
9. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	3 g	27 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, chill for an additional 15 minutes.
- Do not over-bake; the cookies continue to set as they cool.
- For extra crunch, toast the oats lightly before using.