

Mary Ellen's Oatmeal Chocolate Chunk Sunflower Seed Cookies

Makes about 4-5 dozen cookies

Ingredients:

1 ½ cups all purpose flour
1 tsp baking soda
¼ tsp sea salt (I use slightly less)
2 cups unsalted butter, softened to room temperature
1 cup dark brown sugar
1/3 cup granulated sugar
2 large eggs, room temperature
1 tsp vanilla extract
3 ½ cups quick 1-minute oats
6 ounces dark chocolate chunks (I like Ghirardelli 60% chips chopped up a little)
¾ cup candy-coated chocolate sunflower seeds (available on Amazon)

Directions:

Note: Easiest to use a standing mixer with paddle/mixing attachment

1. Preheat oven to 350 degrees.
2. Prepare at least 2 rimmed baking sheets with parchment paper.
3. In small bowl, mix flour, baking soda and sea salt with whisk.
4. Cream softened butter on low until creamy and light.
5. Scrape down sides of bowl and gradually add both sugars until fully incorporated into butter.
6. Add one egg at a time, mixing well after adding each. Add vanilla with second egg.
7. Scrape down sides of bowl. Add flour mixture about 1/3 cup at a time until fully incorporated and batter is smooth.
8. Gradually add in oats. Dough will become very thick. I had to stop my mixer every so often to scrape the mixture off the paddle, then start mixing again.
9. Remove bowl from standing mixture and with a sturdy wooden spoon, mix in the chocolate chunks and ½ cup of the coated sunflower seeds.
10. I recommend putting the bowl in the fridge for about 15 minutes so that the dough get a little firmer. It will be a little easier to work with.
11. Using a large tablespoon, scoop a ball of dough about the size of a small meatball or large melon ball and place on baking sheet. Repeat until you have a dozen cookies on the sheet, spaced well apart.
12. Take a lowball style glass or Pyrex ramekin and use this as a "press" to slightly flatten each cookie.
13. On top of each cookie, press in 3-4 more chocolate sunflower seeds.
14. Bake on middle rack for approximately 15-20 minutes or until edges and bottoms are golden brown. I often like to rotate the baking sheet halfway through the baking process. Please note that if you do this, you may have to increase your bake time.
15. Remove from oven and allow cookies to cool on sheet about 2 minutes before moving to a cooling rack.
16. Repeat process with the remaining dough.