

Loaded Whole Wheat Chocolate Chip Cookies | bites out of life

Adapted from [Kiss My Spatula](#)

- 1-1/4 cup whole wheat flour
- 1/2 cup old fashioned oats
- 3/4 teaspoon kosher salt
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 stick (4 ounces) cold unsalted butter, cut into 1/2-inch pieces
- 1/2 cup brown sugar
- 1/2 cup sugar
- 1 egg
- 1 teaspoon freshly squeezed orange juice
- 4 ounces bittersweet chocolate, roughly chopped
- 1/2 cup chopped walnuts
- 1 teaspoon orange zest



1) Preheat the oven to 350°F and line two baking sheets. Mix together the dry ingredients in a medium bowl and set aside.

2) Using an electric mixer, blend the butter and sugars until just mixed, about 2 minutes. Add the egg, mixing until combined. Mix in the orange juice.*

3) Add in the flour mixture and blend on low until barely combined, about 30 seconds. Scrape down the sides and bottom of bowl. Fold in the chocolate, hazelnuts and orange zest. The batter will be extremely clumpy.

4) Using an ice cream scoop or a tablespoon, shape the cookies into tightly packed clumps (it maybe be difficult at times to pack in all of the goodies). Flatten them slightly and place on lined baking sheets, about 2 inches apart. Bake for 15-18 minutes, rotating the sheets halfway. The cookies will be browned when they are done. Cool for a few minutes before serving with a ice cold glass of milk, if you're, you know, in to that thing.

*It's easiest to zest the orange, then cut it in half to juice it. Don't be like me and cut it in half first, then try to zest the half. You will grate your skin. It's no fun, especially when you get orange juice in the cuts.

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