

Joanna Gaines' Silo cookies



Ingredients:

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup packed light brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup rolled oats
- 1 cup milk chocolate chips
- 1 cup peanut butter chips
- 1 cup chopped walnuts

Instructions:

1. Preheat oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl or stand mixer fitted with the paddle attachment, cream together the butter, brown sugar, and granulated sugar until light and fluffy, about 4 minutes.
3. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
4. In a medium bowl, whisk together the flour, salt, and baking soda. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Don't overmix.
5. Stir in the rolled oats, chocolate chips, peanut butter chips, and walnuts until evenly distributed.
6. Using a 2-ounce cookie scoop or a tablespoon, drop the dough onto the prepared baking sheets, leaving about 2 inches of space between each cookie.
7. Bake for 13-15 minutes, or until the cookies are golden brown around the edges and slightly soft in the center.
8. Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.