Oatmeal cookies

Ingredients:

1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup unsalted butter, softened
1/2 cup granulated sugar
1/2 cup packed light brown sugar
1 egg
1 teaspoon pure vanilla extract
1 1/2 cups old-fashioned rolled oats
1 cup mix-ins (chocolate chips, raisins, nuts, etc.) (optional)

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon.
3. In a large bowl, cream together the butter and sugars until light and fluffy. Beat in the egg and vanilla extract.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Stir in the oats and mix-ins, if using.
5. Drop the dough by rounded tablespoons onto the prepared baking sheets.
6. Bake for 10-12 minutes, or until golden brown.
7. Let the cookies cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.