

Chocolate Oatmeal Date Cookies

While very chocolaty, these cookies are not overly sweet. Look for the plumpest dates you can find. If you can get your hands on whole Medjools, grab them. Their texture is far superior to the dried out, flour-dusted date pieces you'll find in the raisin aisle.

Makes 3 dozen cookies

1-1/2 sticks (6 ounces) butter, at room temperature
1/2 cup dark brown sugar
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla extract
1/3 cup all-purpose flour
1/3 cup whole wheat pastry flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup unsweetened cocoa powder
3 cups old-fashioned rolled oats
1/2 cup chopped, pitted Medjool dates (about 5 dates)
1/2 cup semi-sweet chocolate chips

Preheat the oven to 350 degrees. Line 2 to 3 baking sheets with parchment or Silpats.

Using an electric mixer, beat together the butter and two sugars on medium-high speed until very creamy. Add the egg, then the vanilla, and continue beating until very light, about 2 minutes. Scrape down the sides of the bowl as needed.

In a separate bowl, sift together the two flours, baking soda, salt, and cocoa powder. With the mixer on low, use a dry measure to scoop the flour mixture into the batter. Beat for about a minute. Scrape down the sides and beat on low for another minute. Stir in the oats, dates, and chocolate chips, and beat gently just until incorporated.

Using a 1-1/2" scoop, portion the dough and place the mounds on your prepared sheets. (Work in batches if necessary.) Bake for about 15 minutes, or until firm to the touch, reversing the position of the cookie sheets halfway through.

Cool on a wire rack. Store in an airtight container.