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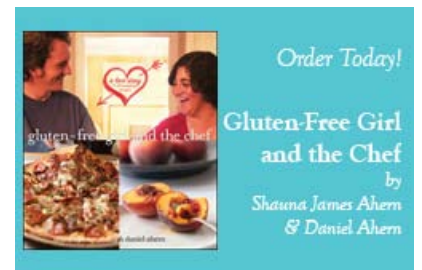


02 SEPTEMBER 2010

## gluten-free oatmeal chocolate chip cookies



UDI'S GLUTEN-FREE



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[mailglutenfreegirl@gmail.com](mailto:mailglutenfreegirl@gmail.com)

We're awfully fond of *Sesame Street* around here.

Gluten-Free Girl

Every morning, at 8 am, we turn on the television, find the kids' section from On Demand, and choose a Sesame Street episode. Should we watch Elmo learning salsa? Or Baby Bear trying to rid himself of hiccups? We three settle in on the couch, Lu on my lap, and watch the opening and sing.

Look, you have to know already that I'm a bit of a sap, right? Or maybe I prefer to say that I'm porous, still open to these touching moments that are easy to dismiss. I grew up on *Sesame Street*. Ernie and Bert, Grover, and Big Bird were my friends. They still are. I remember that magic world vividly — the ladybugs picnic with the ladybugs sitting around telling knock knock jokes; the guy with the pies falling down the stairs; the pinball cartoon that taught us how to count. (Lu counts up to twelve because of that cartoon. I'm convinced of it.) *Sesame Street* is part of how I learned to read so young. And now, Lu too.

Watching *Sesame Street* again with our daughter is knocking out Danny and me on a daily basis. It's not just that it's so brilliantly put together, and genuinely does teach kids at their level, but it's the heart of the show that moves us.

Keep trying, because it takes practice to get something right. Your neighbor may look different than you, but he has great stories to share. Sometimes our beloved pets and friends get sick, or die, and we have to be present to it. Elmo and his monster friends have a running race, but he falls near the finish line. Rather than running faster, his friends go back and pick him up, and they cross the line together, equals. I'm not kidding — every time we watch that moment, I get a little lump in my throat. (I told you I was a sap.) It seems, at times, there's not a lot of cooperation and fellow feeling in our culture right now. Once again, I find myself wishing that the world could be a little more like *Sesame Street*.

the Web

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BOB'S RED MILL



NAKANO SEASONED RICE WINE VINEGAR



BAKERY ON MAIN



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MARY'S GONE CRACKERS



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STARFISH SEAFOOD



It kills me that Lu punches her fists in the air, reciting the alphabet, because one of the episodes of *Sesame Street* shows kids in a karate studio shouting out the letters. She pretty much has them all, although E and N kind of confuse her, because they look so close to F and M. There's time. The repetition on *Sesame Street* keeps teaching her.

She cackles her 1 2 3, just like the Count. She clutches her Ernie doll to her chest when she sits in my lap, facing him outward so he can see the books I am reading to her. She loves Elmo as much as any child does. (For awhile, when she woke in the middle of the night and called out in her sleepy state, she called for Elmo before she did me. Thanks, kid.) His exuberance and Mr. Noodle make her grin wide and practice her jumping, just because they are there.

At the moment, one of Lu's favorite songs is from the Cookie Monster: "C is for cookie, that's good enough for me." She takes bites out of her toast and makes a C, then hands it to me so I can sing her the song. I bounce the toast up and down and sing, and she bounces her head from side to side, mock singing along with me. When I finish, she looks up at me and says, "Please? Again?" It's hard to resist.

Last week, I made us these cookies, just so she could have a cookie after she sang along.

I have this vivid memory of my late 20s, when I was living on this island, teaching high school and feeling alone. One day, home sick with the flu, I stopped my channel flipping when I got to *Sesame Street*. There was Big Bird and a clutch of small children, all races and shapes, on a bridge in Central Park, singing. "Sing. Sing a song. Sing out loud. Sing out strong." I burst into tears. I'm not



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GREEK GODS YOGURT



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entirely sure why. It was something about the memory of being a kid, of everything being possible, of that feeling of safety I enjoyed within the confines of that show. And sappy as it was, I think it was that moment when I realized I needed to start singing my song. I started writing seriously just after that.

How could I have known in that moment that I would stand on that bridge in Central Park many times when I lived in that city? That I would create my own feeling of safety in the world with friends from many places, of all races and shapes, who understand me? (I am so grateful.) That I would keep singing my song, finding new notes every day, including today, right here. Now.

How could I have known that I would be living on this island again, this time with Danny and Lu, not alone? And that at least 12 times a day, our daughter would look at me and say, "La la?" She claps my hands for me and asks me to sing. "Sing. Sing a song," I start singing to her and the sky. She sings with me now, in her small voice, growing louder. "Make it simple," she sings, enunciating every letter.

And every single time we sing that line — "Don't worry that it's not good enough for anyone else to hear. Just sing, sing a song." — every single time I get a lump in my throat. That's what I hope for her in the world. That she will sing her song and not worry if it's too loud, or too soft, or too strange, or too much the same of everyone else. I just want her to sing her song.

Thank you, *Sesame Street*. All over again.



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You'll also find our writing at ***Pork Knife and Spoon***, the blog we write for the *Pork Board*

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OATMEAL CHOCOLATE CHIP COOKIES, GLUTEN-FREE, adapted from [The Grand Central Baking Book](#)

*These cookies are adapted from a recipe in [The Grand Central Baking Book](#). Seriously, I don't know why this book didn't garner national attention when it was published. It's absolutely lovely. Not only are the recipes solid (and written in ounces, so we can adapt them with gluten-free flours easily!), but the book is strewn with good baking tips. I'm re-working my pie crust again based on Piper Davis' clear instructions for how to tackle the dough.*

*Everyone who ate these cookies loved them. Everyone. Especially Lu. We did a lot of biting, then singing. "C is for cookie, that's good enough for me!" These cookies are more than good enough for me. They have a crisp outer edge, a chewy inside, and the surprise of both milk and bittersweet chocolate on either side of the mouth. We think you'll want to sing about them too.*

7.5 ounces [Aherns All-Purpose Flour](#)

1 ounce gluten-free oat flour

1 ½ ounces sweet rice flour

1 teaspoon guar gum

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon fine sea salt

8 ounces (2 sticks) unsalted butter, at room temperature

1 cup white sugar (we use unbleached organic)

1 cup packed brown sugar

2 large eggs, at room temperature

2 teaspoons vanilla extract

9 ounces rolled oats (make sure they are certified gluten-free)

6 ounces chocolate chips

6 ounces bittersweet chocolate, cut into chunks

**Preparing to bake.** Preheat the oven to 350°. Line a baking sheet with parchment paper or a Silpat.

**Combining the dry ingredients.** Sift each of the flours into a large bowl, then stir in the guar gum, baking soda, baking powder, and salt. Stir well and set aside.

**Creaming the wet ingredients.** Put the softened butter and white and brown sugars into the bowl of a stand mixer. (You can also do this by hand.) Mix them together until they are combined well, lighter in color, and feel fluffy. Don't forget to stop and scrape down the bowl to make sure everything is incorporated.

Crack one egg at a time and add it to the mixture, allowing the egg to be fully incorporated into the dough before adding the next one. Pour in the vanilla extract and mix well.

**Finishing the dough.** Add the dry ingredients to the mixer, 1/3 at a time. Scrape the sides from time to time. Add the oats and mix them in. Finally, add the two kinds of chocolate and mix. This you might want to do by hand.

**Shaping the cookies.** Scoop out 1 ½ ounce balls of cookie dough (or about the size of a ping pong



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*"...a delightful food memoir of learning to eat superbly while remaining gluten-free."*

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*"[Shauna] is vibrantly, passionately healthy, a connoisseur of ingredients...a teacher of cooking and writing...[and] life."*

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**- The Seattle Times**

*"[Shauna] shares inspired recipes that are simple to create and simply bring out the best of each ingredient."*

**- Seis Kamimura, former executive sous chef to Wolfgang Puck**



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ball, if you don't want to be that meticulous). Form into a tight ball. Place all the balls of cookie dough on the baking sheet, then flatten them into ½-inch disks.

**Baking the cookies.** Slide the baking sheet into the pre-heated oven. Bake until the edges of the cookies are browned and the middle is just slightly underdone, about 10 minutes. (Rotate the baking sheet at 5 minutes.) Remove the baking sheet and allow the cookies to cool for at least 15 minutes before eating.

Repeat with the rest of the cookie dough.

Makes about 3 dozen cookies.

POSTED BY SHAUNA AT 11:01 AM



SITE CREDIT



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## 66 COMMENTS:

Johanna said...

When my friend moved to Astoria, 3 blocks from where Sesame Street tapes, I got giddy, and asked her to get Grover's autograph for me. He was always my favorite.

Interestingly, oatmeal chocolate chip cookies are also my favorite - only everyone else that I know prefers regular. Maybe now I can convince them. :)

Thank you.

11:13 AM

Liz said...

We also love Sesame Street here in our house. We were lucky enough to come across a full set of Sesame Street Treasury Books when my eldest son was born - they must be 20-30 years old and they are fabulous, a must have for your little one's library <http://www.amazon.com/Sesame-Street-Treasury-15-Set/dp/0834300524>

Will have to try your recipe as I've avoided Oatmeal cookies for so long because I haven't wanted to convert a recipe!

Thank you.

11:22 AM

Chef John said...

Really love that first shot! Yes!

11:30 AM

Amanda Tarrant said...

Love that you are a sap and your post was such a nice little bright spot in my day.

11:35 AM

Swiss said...

Well gee I have a lump in my throat just reading that.

11:36 AM

Jasmine said...

What a fitting post for the first day of school here! I just sent my first born five year old off for his first day of school ever. I was choking back tears because as he walked away into the school he took his best friends hand and together they faced this exciting adventure together. When I came home I

sat down in front of the computer to find this post. I'm not ashamed to say I burst right into tears when you reminded me of the 'Sing a song' song. I think oatmeal cookies are the perfect (first ever) after school snack, don't you?

11:42 AM

abetterjulie said...

Recently, there was a show on NPR's Fresh Air that involved an interview with one of the songwriter's from Sesame Street. I was on my way to an eye appt. He started to sing, and I burst into tears. Sobbing my eyes out. I think mine was a grief response to losing so much of that innocence and safety that the show provided as I grew into an adult. I am glad I am not alone in my sentiments!

11:43 AM

La Niña said...

Do you know that Pink Martini did a version of "Sing, Sing A Song" - in English and Spanish? It's really interesting to hear it as a grown-up song.

It's so refreshing to know that something as low-tech and gadget-free as Sesame Street survives. It just goes to show you that imagination is more important than just about anything... except maybe cookies ;-)

11:49 AM

Carrie said...

Yes. I love those moments when we burst into tears and it's life changing even when we aren't exactly sure why. One day I am going to start using that scale!! lol

11:56 AM

christine said...

Aww you made me teary, but then I'm a big Sesame Street fan myself. I even bought myself a giant history of Sesame Street book at 18 or 19, what young adult does that? I still get a little lump in my throat for "Sing" too. Thanks for the memories Shauna!

11:58 AM

Ali said...

I absolutely love the first photo in this post Shauna -- the colors are so rich! :)

Cookies sound divine too. ;-)

12:00 PM

Sasha said...

Love this post! The pinball song definitely taught me to count and I can still sing the melody today... and Grand Central Bakery has a cookbook?!?! They were my favorite in Portland, and now that I live far away, we'll have to get the book. I miss those triple chocolate cookies. What good news!

12:08 PM

Rachel said...

Sesame Street was a cornerstone of my childhood; I still get a lump in my throat remembering Big Bird learning about Mr Hooper and what death is. It's lovely to read that Lu is enjoying and learning so much from it.

Those cookies look pretty darn good too.

12:28 PM

mmamallama said...

I watched Sesame Street when I was a kid and then with my kids. Now they're all grown up...I'll have to borrow some because it's definitely more fun with kids.

And I miss Mr. Rogers.

And great cookies!! yum.

12:37 PM

A Finley said...

Oatmeal chocolate chippers are my favorites! My youngest is now 13 so I haven't watched in quite a few years, but I heard Sesame Street was trying to get on the healthier food bandwagon and change (gasp) the Cookie Monster. Is this true?

12:40 PM

Corrick family said...

Now I've got a lump in my throat. :) Isn't that such a universal parent hope? Just sing, kid, no matter what!

12:40 PM

Lael Hazan said...

Wonderful story and wonderful post!

Of course, now I have the Rubber Ducky Song going through my head for the rest of the day. Do you think that making your Oatmeal cookies will excise it? I think I'll have to try.

12:57 PM

Maria Raynal at Fresh Eats said...

That brought back some nice memories, thank you -- I was such a Sesame Street girl. What a lovely routine to share with Lu. And, the recipe looks terrific, too. I'm not a big baker, but you're getting me all intrigued about gluten free baking. :) )

1:37 PM

figandfennel said...

That was an absolutely beautiful post. I love how your writing "voice" is so inviting. I have a 4 year old and a 1 year old and I am deeply moved by the simplicity of the lessons in life that really matter. That we share. That we love. That we invite. Lovely. The cookies look pretty darn good too.

1:43 PM

Ruth said...

Yeah, I'm a complete sap too: commercials for dog food make me cry! And even though I didn't grow up with Sesame Street (being just a tad older!) I still had a mad crush for Kermit -- in fact, I rated boyfriends on the Kermit scale.

Thanks for a wonderful post. Your family life sounds so loving and affirming -- a real gift for Lu.

And the cookies! My favs!

2:06 PM

sweetpea said...

We didn't have a television until I was about 8 years old when my parents got a small black and white television that had a completely removable chord. It was only for watching the news and The Lawrence Welk Show. When my parents went out in the evening my mother would take the chord with her. We soon learned that the blender chord worked as a substitute. Obviously I didn't grow up with Captain Kangaroo, Mr Rogers, or Sesame Street so I can't relate at all. But the cookies look darn good!

2:50 PM

Anonymous said...

I'm crying such happy tears right now. Thanks! :-)

3:13 PM

Farmgirl Susan said...

Loved Sesame Street when I was a kid. Loved Sing, Sing a Song, which I probably haven't thought about in decades. Loved reading this. Thanks, Shauna. Little Lu is a lucky girl. :)

4:44 PM

Betsy said...

Sesame Street is The Best. I recently found a copy of "Follow That Bird" in the discount DVD section at Target. I loooooooooooooove that movie when I was a kid, so I had to buy it to share with my niece and nephew. Watching years and years later with them, I still get all choked up as the brigade of Sesame Street friends set off to save Big Bird. If you haven't seen it - definitely make sure you do. It's great!

The cookies look yummy too. :)

5:30 PM

molly said...

Currently re-thinking the fact that we've never watched Sesame Street, and are 3 kiddos in... Still time, still time...

5:41 PM

saxifrage said...

Your stories give me hope, this one especially... for so many reasons. (Now I have a lump in my throat!)

Oh, and those cookies look real good, too ;-)

7:55 PM

Beth Hayden said...

Hi Shauna - I absolutely loved this post....I grew up on Sesame Street, too, and your description of watching it that day when you were alone and sick made me choke up. Your writing is so touching.

Also - wanted to let you know that I teach classes on blogging, and that I always use your site as one of my all-time favorite blogs. Thanks for all you do. And I absolutely cannot WAIT for your cookbook to come out!

7:06 AM

notterriblyordinary said...

When I was a resident I used to watch Sesame Street when I was post-call and home trying to sleep.

When I was a homesick college student, my mom sent me a stuffed Cookie Monster. He sat on my bed the whole time I was an undergrad.

When I was a kid, I watched Sesame Street regularly until the age of 10.

I can recall all the sing-song ways in which to count and recite the alphabet. I learned my numbers in Spanish thanks to some furry monsters. I remember when Mr. Hooper died.

Now that I'm a pediatrician, I sing some of those same songs to my patients when I'm trying to look in ears and listen to hearts.

When I eventually become a mom, my kids will grow up on Oscar and Snuffy, Bert and Ernie, Elmo and Rosita. I'll make sure of it.

8:43 AM

Jessica said...

My little one is a huge fan of Dora the Explorer, Wubzy and The Wonder Pets. I love to watch him as he takes all of it in, learning as he goes. Such fun!

And to tell the truth...even if I didn't have kids, I'd still watch Spongebob...he's goofy, but has a big heart! That's why he's so popular. That, and his square pants! lol

jessyburke88@gmail.com

9:34 AM

Valerie @ City|Life|Eats said...

This post made me cry, but it was a good kind of crying. Thank you :)

9:56 AM

Tara Barker said...

This post reminds me that one of the only things that makes me regret not having TV is the absence of Sesame Street in my son's lives. We do, on occasion, watch old clips on YouTube, usually after I've broken into song and Kalen wants to know where I learned it! I still remember so many of those skits by heart.

Also (you may have been told this already), your recipe doesn't explicitly call for adding the oats to the dough. (I'm assuming it's after the mixed dry ingredients, before the chocolate chips? That would make sense based on your ingredient list and the way most oat-whatever cookies work.) Just a heads-up! :)

10:21 AM

krtsinohio said...

I have had 2 CD's of Sesame Street's Greatest Hits (Platinum 1 nad 2) since my oldest (now 8 1/2) was very little. "Sing" is on one of them, but the one that makes me tear up is one sung by Ernie - don't have the title in front of me but he sings about visiting the moon and under the sea, but all he really wants to do is stay home. When my son got old enough to start singing along, that sent me over the edge to actual tears! You must check it out, but keep the kleenex nearby! :) Thanks for the recipe, I LOVE oatmeal chocolate chip cookies better than any other kind. Cherish these special days with your little one, they will pass by quickly!

1:00 PM

WizzyTheStick said...

C is for cookie that's good enough for me, C is for cookie that's good enough for MEEEEEE, oh cookie, cookie cookie starts with C..... hurnmhg uph wuhnp humpH. That's me not cookie monster eating all your yummy choc chip oatmeal cookies

4:11 PM

Julie said...

Wow, what a great post. I used to want to marry Cookie Monster. I think I still would. Except that he'd hog all the cookies.

7:06 PM

Best Wishes, Marie said...

it says a lot that lu called out for elmo when she woke up. in their minds, they are "real, trust-able entities." some years back when a cousin of mine was going through a divorce and both of them were seeing other people .... i took his daughter to Knott's Berry Farm. she was about 3, and things

were inconsistent and sad. when we headed into camp snoopy, she ran yelling "snoopy snoopy snoopy" and the snoopy character costumed person bent down and opened his arms. and she ran in, and threw her arm around him/ her... and sighed and said "Oh, Snoopy." and just stayed there relaxed with her snoopy holding her. she relaxed and let down her guard. if she had been mature enough it was as if she wanted to verbally spill out her heart.

at that young age, they are trust-able entities.

11:33 PM

The Not So Perfect Housewife said...

OK. I have no idea where I've been.. maybe under a rock. I've been looking for GF blog for quiet awhile and just found yours. What a GREAT blog! Love it!

We have been doing the gluten free thing for over 9 months now. Mostly for my daughter who deals with a lot of 'foggy' brain, shoulder pains, and stomach issues. It has done a lot for our family and we're still learning.

Can't wait to follow your blog!

12:19 PM

kiffie said...

Good Heavens, Shawna - just finished baking a batch of these and they are AMAZING! The kids ate half the dough (OK, so I might have helped them...a little...). My husband cannot believe these are GF - they are seriously good. THANK YOU for another piece of food love - you know how exciting it is when you can actually eat what you've made AND it tastes delicious.

ps - as preschoolers, my brothers and I were part of the Sesame Street "testing" audience at Phoenix Day school...I still have my Grover doll, as he was my absolute favorite. That show is more relevant today than it ever was!

1:39 PM

BealCA's Pad said...

How does one do that when one is allergic to oats?

6:28 PM

azusmom said...

My son, who is 9 and has autism, watches that scene with Big Bird and the kids every day! He also has an Elmo doll that goes almost everywhere with him. My daughter will sometimes watch, as well. She's 7 and also has autism.

I grew up with Sesame Street, and I love everything you mention about it. I also love that some of the humor is geared toward the parents ("Muppet News Flash" comes to mind). It's so smart and wonderful, and it's no surprise it's been around for 41 years.

(Kind of a funny story: I was auditioning for the Boston University theater program in the late 80's, and Bob McGrath from Sesame Street came in with his daughter, who was also applying. When he left we all turned to each other and whispered excitedly "That was Bob from "Sesame Street!" We were all start struck, lol!)

6:36 PM

Gree said...

I loved this post, so beautifully written and it captured the essence of Sesame Street wonderfully...y-it's so much fun to rediscover such things when you have kids. And the cookies look awesome, I want some "C" cookies!

7:14 PM

Marti Gallo said...

My daughter and I made these cookies today. WOW! YUM! and MMMM! about sum it up. Thanks for

another great recipe.

2:32 PM

cdrushin said...

Shauna , thanks for the recipe it sounds very similiar to one a converted about a year ago. I make mine with heath brickle bits instead of chocolate chips and they are delicious. I love reading your blog and about your sweet family makes my day. thank for sharing your recipes and your heart. I can't wait to get your newest cookbook.

5:45 PM

Best Wishes, Marie said...

hey shauna, i just finished reading your book. quite a journey my friend !!

8:01 PM

Alayssa said...

I always like sesame street especially when Elmo starts singing those songs he wants the kids to learn..

we always watch while eating cereals or chips and cookies..

11:11 PM

Anonymous said...

@BealcA

you might want to investigate quinoa or brown rice flakes. I haven't baked with them so a more knowledgeable person might be able to better direct you but I know they're commonly used in commercial oatmeal free "oatmeal" cookies.

2:52 PM

S. said...

I love this post; it definitely made me miss Sesame Street.

Those oatmeal cookies look ahhh-may-zing. Mmm.

7:58 AM

A Busy Nest said...

Mmmm, I think I'll go make some now.

2:45 PM

Best Wishes, Marie said...

i wrapped up a year at my blog. and finished your book about the same time. it was fun. i would love it if you visited by blog.

bestwishesmarie.blogspot.com

8:15 PM

cake it easy said...

I love the first photo!!!

9:50 PM

Bari Jo said...

I LOVED finding your blog!! And this post made me teary as well!! Oh the memories of growing up and my own kid's love affair with Sesame Street.... thanks for the walk down memory lane. Thanks also for the encouragement regarding GF in your blog - lots of great info. I am just starting out in this journey (for health reasons I am battling) and was so bewildered as to where to start. Thanks for helping me get on the right track! I'm off to buy a baking scale and get busy! Love the blog!

Thanks for the smiles! Bari

11:45 AM

Cheriss said...

I love sesame street. I recently read a book written by the man who does the voice for elmo. It was fantastic. I highly recommend it.

7:01 PM

Sandra said...

I tried this recipe, thank you for a most excellent biscuit. I havent had a biscuit this good in years

I cant say thank you enough

from

an aussie girl who cant tolerate gluten too well....

4:30 AM

morgan rose said...

I've never posted a comment before, but I read your blog from time to time, and it almost always makes me teary! In a good way. This post made me feel even more sentimental than usual. Thank you for publishing a blog that celebrates the marriage of life and food.

5:03 PM

Nicole Lavella said...

I've been following your blog for a while now; when I first found out I had to go gluten-free, you were one of my only sources of information, recipes, etc. I love that you continue to share a little bit more of your life with us each day--for some reason it's a little comforting to know that you're a real person and to see the progression of your gluten-free life.

As far as the recipe goes, THANK YOU! I've been searching for an oatmeal chocolate-chip cookie recipe everywhere. Do you think brown rice flakes would work in substitution for the oats as someone suggested? I feel like it wouldn't be hearty enough to keep the cookies together, but if it worked it might make for an interesting cookie...

3:06 AM

Sara said...

Loved your Oatmeal Cookie Recipe! Your Sesame Street Morning ritual made me smile. My 2 yr old niece is in love with Elmo and has to watch the show first thing in the morning or she will not eat breakfast! I live very close to Sesame Place amusement part in PA and took my niece there and she was in Heaven! :)

5:20 AM

Iorna said...

Thank you for the recipe and the trip back to sesame street. Im going home to watch my sons Sing yourself Silly tape now.. Cant Wait. (and im positive he will probably watch with me and hes 17)

10:04 AM

Poor Taste said...

Thanks for the trip down memory lane, I loved Sesame Street as a kid. I also loved oatmeal cookies and am now thinking about how I haven't had them in a decade or so! Can't wait to try this recipe out.

12:24 PM

Kim said...

I made these cookies today and they are SOOOOO yummy!!! The only thing is that mine are flat and falling apart. What did I do wrong???? My daughter asked why there are holes in the cookies ;)

heehee!

Any suggestions would be great.

By far, the BEST gluten free cookies I have ever had.

2:19 PM

Anonymous said...

Anyone with Celiac who is thinking of eating oats should read this for an in-depth discussion. It raises some important questions...

<http://blog.kinnikinnick.com/2010/03/kinnikinnicks-position-on-oats-in.html>

1:27 PM

Laura at [Gluten Free in the 713](#) said...

Not that you need a shout out from me, but just wanted to let you know how much I enjoy your site and your books and I featured this today on my blog: [www.glutenfreeinthe713.blogspot.com](http://www.glutenfreeinthe713.blogspot.com)

Thanks for everything you do!

11:18 AM

pamela said...

Shauna, my youngest son gave me for my (55th!) birthday. I'd mentioned earlier this summer that I was attempting to eliminate gluten from my diet - hoping I would feel less tired and achy.

I loved it!!

Now that I've found your website, I get a lump in my throat each time I see the word "yes" on your pages...

I love the way you write. I love your happy beginnings (as opposed to endings!). I LOVE your descriptions of food.

Thanks for ALL of this.....

1:47 PM

Mary said...

Can I make them with dried cranberries instead of chocolate chips? Not that I don't love chocolate, but Aldi makes a gourmet oatmeal-cranberry cookie that is truly awesome and I would love to have a GF alternative to them...

6:49 AM

organic tables said...

I have been searching for a good and nice gluten-free cookie recipe and I am glad I found this. It looks great.

8:02 PM

Sara said...

This post nearly brought me to tears. God bless the creative genius Jim Henson. One of my favorite books as a child was from a Sesame Street series titled, "Don't Forget the Oatmeal." Bert goes on a trip to the grocery store and one of my favorite scenes was Cookie Monster going crazy in the cookie aisle. So this post makes me quite happy. Sesame Street. Oatmeal. Cookies. Splendid.

Thank you for sharing!

4:52 PM

Anonymous said...

I read your first book and loved it. I love to read your posts they really help me to deal with living

Gluten Free thanks! Your book moved me to be more proactive about my Gluten Free diet! GOD BLESS!

8:45 AM

Ian and Matilda said...

I made the oatmeal cookies last night and the first dozen had the same problem @Kim mentioned: too spread out, falling apart and consequently too crispy after they cooled off. Good flavor, bad texture. I'm pretty sure that flattening them first was a bad idea. So, on the second dozen I didn't really flatten them at all maybe just a tiny bit so that the tops were flat, but they were pretty much as tall as the original 1.5 oz ball. This batch turned out great: good thickness, crispy on the outside and a little soft/chewy on the inside just like advertised. Although, I did have to be careful moving them to the wire rack, they are fragile when warm. Be careful not to over cook them, the centers were very soft when I pulled them out of the oven but setup perfectly when cooled.

There was so much dough that I didn't use all of it last night, I figured 2 dozen was enough for one night, and popped the rest in the refrigerator. I'm curious if the chilled dough will make a difference for my next round with these cookies. Maybe I will have to flatten them as the original recipe called for to get the right size and texture or maybe just baking the formed balls will work better again.

Hope this helps.

4:59 PM

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