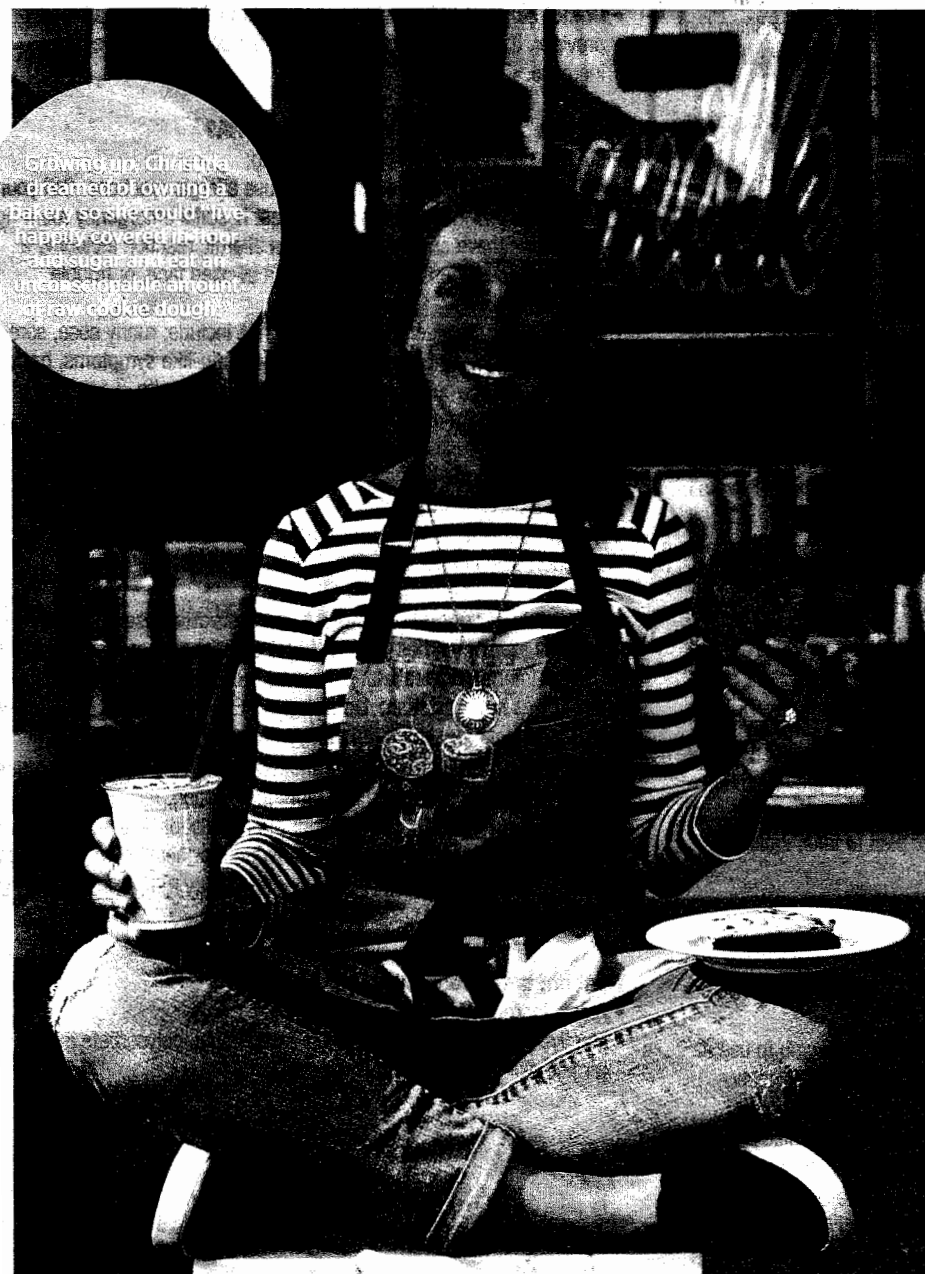


# Christina Tosi

The founder of a crazy-successful cookie empire (go to [milkbarstore.com](http://milkbarstore.com) for info) and the first-ever female judge on the hit show *MasterChef* (where 40 home cooks compete for a book deal and a \$250,000 prize) is all about girl power. Here, the two-time cookbook author shares the recipe that played a huge part in her hot career. "This cookie is the reason I learned to bake," says Christina. "There was always a beat-up plastic storage container in the fridge full of the dough, or a plate of these cookies wrapped in thrice-used aluminum foil on the table. My grandma rolled every ball of dough in confectioners' sugar for a perfectly crackled finish." Such a sweet memory!



Growing up, Christina dreamed of owning a bakery so she could "live happily covered in flour and sugar and eat an unreasonable amount of raw cookie dough."



## My Grandma's Oatmeal Cookies

- 1½ sticks (14 tbsp) unsalted butter, at room temperature
- ¾ cup packed light brown sugar
- ¾ cup granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 1½ cups all-purpose flour
- 2½ cups old-fashioned oats
- 1½ tsp ground cinnamon
- 1½ tsp kosher salt
- 1 tsp baking soda
- ¾ cup sweetened shredded coconut (optional)
- 1 cup confectioners' sugar

■ Heat oven to 375°.

■ Combine first 3 ingredients in the bowl of a stand mixer fitted with paddle attachment. Mix on high until light and fluffy, about 3 minutes. Add eggs and vanilla and mix until incorporated, about 1 minute. Add next 5 ingredients and coconut, if using, and mix until just combined, about 30 seconds.

■ Put confectioners' sugar in a small bowl. Scoop and roll dough between your palms into golf-ball-sized balls. Toss in bowl of confectioners' sugar until completely covered. Place 2 to 3 inches apart on a greased or parchment-lined baking sheet.

■ Bake 9 to 10 minutes, until golden brown and crackled. Let cool completely on baking sheet.

**Makes 1½ dozen cookies.**

Watch *MasterChef* Wednesdays 8-9 p.m. ET/PT on FOX.