PEANUT BUTTER CHOCOLATE CHIP OATMEAL COOKIE RECIPE

INGREDIENTS

- 2 eggs
- 1-1/4 cup oats or gluten-free oats
- 1 cup peanut butter (I used Jif Natural)
- 1/2 tsp. baking powder
- 2/3 cup light brown sugar
- 2/3 cup dark chocolate chips
- 1/2 cup chopped walnuts
- 1 tsp. vanilla extract
- sea salt (optional)

Preheat oven to 375°F

- 1. Combine oats, baking powder and brown sugar.
- 2. Stir in peanut butter then beaten eggs and vanilla extract mixing well
- 3. Stir in chocolate chips and chopped walnuts
- 4. Drop by spoonful on a parchment lined baking sheet. If desired sprinkle lightly with sea salt.
- 5. Bake for about 12 minutes. Remove and let cool.

Recipe makes 24 to 28 cookies

Enjoy!

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