

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!

ThistleKeyLane.com