



PB Oatmeal Cookies

Servings 20 | Prep time 35 mins | Total time 50 mins.

Equipment: Large bowl, Baking sheet, Aluminum foil, Plate or wire rack

Utensils: Stirring spoon, Measuring cups and spoons

Ingredients

- 2 cups quick cooking oats
- 1 1/2 teaspoons baking powder
- 1/8 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/2 cup creamy peanut butter
- 1 large egg at room temperature
- 1 teaspoon (regular or imitation) vanilla extract
- 1/2 cup honey
- 1/3 cup dark or semi-sweet chocolate chips

Instructions

1. Before you begin, wash your hands, surfaces, utensils, and tops of cans.
2. In a large bowl, mix together the oats, baking powder, baking soda, salt and cinnamon. Mix together until well combined.
3. In the same bowl, add peanut butter, egg, vanilla, and honey. Mix together until just combined, and dough is still wet and sticky. Do not over mix.
4. Add chocolate chips and mix gently, being careful not to over stir. Place in the refrigerator and let chill for at least 30 minutes.
5. Move oven rack to center of oven and pre-heat to 350 degrees.
6. Line a large baking sheet with aluminum foil. Remove the dough from the refrigerator, if dough is stiff and hard to scoop let sit for 5-10 minutes until lightly softened. Using a spoon, form 2-inch balls of dough. Place on baking sheet, leaving 1-inch between them. Gently flatten each cookie to be about 3/4-inch thick.
7. Bake for 12 to 15 minutes until the cookies are golden on the edges, and firm on top.
8. Let cookies set on cookie sheet for 2 minutes to cool, then remove from cookie sheet and allow to finish cooling on plate or wire rack.

Nutritional Information:

Calories 120 Total Fat 5g Sodium 135mg Total Carbs 15g Protein 3g