

Peanut Butter Oatmeal Chocolate Chip Cookies

Makes about 16 cookies

Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1/2 cup creamy peanut butter
- 1/2 cup granulated sugar
- 1/3 cup light brown sugar
- 1/2 teaspoon vanilla extract
- 1 egg
- 1/2 cup rolled oats
- 1 cup chocolate chips (I used bittersweet, or dark, chocolate chips)

Directions:

1. Whisk together the flour, baking soda, and salt; set aside.
2. On medium speed, cream together the butter, peanut butter, granulated sugar, brown sugar and vanilla extract, about 3 minutes. Add the egg and beat to combine. On low speed, gradually add the flour until just combined. Stir in the oats, and then the chocolate chips.
3. If desired, you may refrigerate the dough for at least 2 hours, but no more than 36 hours.
4. A few minutes before you are ready to bake the cookies, preheat the oven to 350 degrees F. Line two baking sheets with parchment paper.
5. Use a large cookie scoop (3 tablespoons) and drop dough onto prepared baking sheets about 2 inches apart. Bake for 10 minutes, or until the cookies are lightly golden and just set in the center. Cool completely on the baking sheet and then store in an airtight container at room temperature.

Recipe from [Kristine's Kitchen](#), adapted from [Brown Eyed Baker](#)