



30 SERVINGS



25 MINUTES



259 CALS

Melt in Your Mouth Chocolate Chip Cookies with Peanut Butter and Oatmeal

SABEEN SIDDIQUE

Ingredients

- 1/2 cup packed brown sugar
- 1 tsp vanilla extract
- 2 eggs
- 1 cup white sugar
- 1 cup peanut butter
- 2 cups all-purpose flour
- 1/2 tsp salt
- 1 cup butter
- 2 tsp baking soda
- 1 cup rolled oats
- 2 cups semi-sweet chocolate chips

Instructions



PREP: 15M

| COOK: 10M

| READY IN: 25M

1. Preheat the oven to 350°F and lightly grease cookie sheets.
2. Mix butter, brown sugar and white sugar in a medium bowl until smooth.
3. Stir in the vanilla extract, eggs and peanut butter and mix well.
4. In a separate bowl, mix together the flour, baking soda and salt. Once combined, gently stir into the moist mixture.
5. Add the chocolate chips and oats and stir until distributed evenly.
6. Place even spoonfuls of the mixture onto the cookie sheets and bake for about 15 minutes.
7. Allow to cool for about 5 minutes, then transfer cookies to wire racks to completely cool.
8. Serve to your guests (or indulge yourself!).