

Idiot's Kitchen Recipe – Fudgy Oatmeal Peanut Butter Chip Cookies

Recipe from www.idiotskitchen.com



Ingredients:

2 sticks (1 cup) unsalted butter, softened to room temperature
½ cup sugar
½ cup brown sugar, lightly packed
2 eggs
1 teaspoon vanilla
1 ½ cups flour
1 teaspoon baking soda
½ teaspoon salt
½ cup cocoa powder
3 cups old fashioned oats
1 cup chocolate chips (dark chocolate preferred)
1 cup peanut butter chips

Preheat the oven to 350 degrees.

In a large bowl or mixer, combine 2 sticks of softened, room temperature butter with ½ cup sugar and ½ cup lightly packed brown sugar. Mix on medium speed 3 -4 minutes until light and fluffy. Add 2 eggs and 1 teaspoon vanilla and mix again to combine.

In a separate bowl, combine 1 ½ cups flour, 1 teaspoon baking soda, ½ teaspoon salt, and ½ cup cocoa powder. Whisk together until all of the dry ingredients are well combined. With the mixer on its lowest speed, slowly add the flour to the butter/sugar and mix only until just barely combined. Do not over mix.

Add 3 cups of old fashioned oats, 1 cup dark chocolate chips, and 1 cup peanut butter chips to the bowl. Stir or mix until all of the ingredients are combined.

Drop by spoonfuls (or use a medium ice cream scoop) onto a parchment lined baking sheet. Gently press the top of each cookie dough blob to flatten slightly as these cookies do not spread very much while baking.

Bake at 350 degrees for 12 minutes. Allow the cookies to cool slightly on the pan to hold their shape and then move them to a wire rack for cooling. Makes about 24 large and delicious cookies.

© Idiot's Kitchen 2012