

Idiot's Kitchen Recipe

– Peanut Butter Chocolate Chip Oatmeal Cookies

Recipe from www.idiotskitchen.com



Ingredients:

2 sticks of butter (1 cup), softened at room temperature
¾ cup white, granulated sugar
¾ cup brown sugar, lightly packed
2 eggs
1 teaspoon real vanilla
1 cup peanut butter (creamy and natural style preferred)
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 ½ cups oats (old fashioned NOT instant)
1 (10 oz) package dark chocolate chips

Preheat the oven to 375 degrees. Be sure your butter is soft and at room temperature.

In a large bowl or mixer, combine 2 sticks of softened butter with ¾ cup granulated sugar and ¾ cup lightly packed brown sugar. Mix until light and creamy, about 3 minutes. Add 2 eggs, 1 teaspoon real vanilla, and 1 cup of peanut butter. Mix until combined. Scrape down the sides and bottom of the bowl.

In a separate bowl, sift together 2 cups of flour, 1 teaspoon baking powder, 1 teaspoon baking soda, and ½ teaspoon salt. With the mixer on the lowest speed, slowly add the flour mixture mixing only until barely combined. Add 1 ½ cups oats and 1 (10 oz) package of dark chocolate chips and mix to combine. Be sure to scrape the sides and bottom of the bowl.

Using a small (2 inch) ice cream scoop or spoon, make small blobs of cookie dough on a parchment lined baking sheet. Leave at least 1 inch of space between the cookies. Bake at 375 degrees for 10 minutes (less if you have smaller cookies) or until puffed and slightly golden around the edges. The cookies might still be quite fluffy to the touch but don't over bake or they will be dry.

Transfer to a wire rack to cool. Eat and be happy.

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