

Idiot's Kitchen Recipe – PB2 Monster Cookies

Recipe from idiotskitchen.com – Adapted from Jennifer Gerth



Ingredients:

1 stick butter (½ cup), melted
1 cup brown sugar, lightly packed
1 Tablespoon vanilla
2 eggs
pinch salt (if using unsalted butter)
2 cups oats (old fashioned, not instant)
1 cup shredded coconut
½ cup peanut butter powder (PB2, Honeyville, or other brand)
½ cup flour (Gluten Free or all purpose)
½ teaspoon baking powder
¾ cup dark chocolate chips

Preheat the oven to 350 degrees and cover 2 baking sheets with parchment paper.

Melt 1 stick of butter in a large, microwave safe mixing bowl. Stir in 1 cup of lightly packed brown sugar. Add 1 Tablespoon vanilla, a pinch of salt (if using unsalted butter), and 2 eggs. Stir to combine.

Add 2 cups of old fashioned oats, 1 cup shredded coconut, ½ cup PB2 or other peanut butter powder, ½ cup flour (gluten free or all purpose), and ½ teaspoon baking powder. Stir until well combined.

Add ¾ cup dark chocolate chips and stir to incorporate.

This dough will be wetter than other cookie dough but should hold together. If your dough still seems too sticky, add extra peanut butter powder 1 Tablespoon at a time. I usually only have to add 1 extra Tablespoon.

Scoop or spoon into mounds on parchment lined baking sheets. Bake at 350° for 20 minutes, until lightly golden brown. Do not over bake – these will continue to firm up as they cool.

Makes 18-20 cookies, depending on size.