

PEANUT BUTTER & CHOCOLATE OATMEAL COOKIES

These Peanut Butter & Chocolate Oatmeal Cookies are soft, chewy, and deeply comforting. Creamy peanut butter and melty chocolate chips blend into our hearty oatmeal for a cookie that's rich without being heavy. Warm from the oven, they strike the perfect balance between indulgent and satisfying.



PREP TIME: 10 MIN



COOK TIME: 10 MIN



SERVINGS: 60 COOKIES

INGREDIENTS

- 1 1/2 cups peanut butter
- 1 cup sugar
- 1/2 cup packed brown sugar
- 1/2 cup 1 stick butter, softened
- 2 tsp vanilla
- 2 tsp baking soda
- 3 eggs
- 4 cups Snoqualmie Falls Lodge Oatmeal
- 1 cup chocolate chips

INSTRUCTIONS

1. Preheat oven to 325°F.
2. Using an electric mixer, cream together peanut butter, sugars, butter, vanilla and baking soda on low speed until smooth. Add eggs and continue to beat mixture until blended. Stir in oatmeal and chocolate chips until blended. (Dough will be stiff. No liquid is necessary.)
3. Drop by rounded tablespoons onto ungreased baking sheet. Bake for 8-12 minutes.

NOTES

Makes 5 dozen cookies.