



Peanut Butter Chocolate Chip Oatmeal Cookies (what a mouthful to say and to eat!)

Yield 23-25 large 4-inch in diameter cookies

Ingredients

- 14 Tbsp salted butter (1 $\frac{3}{4}$ stick) - leave at room temperature to soften a bit
- 1 cup commercial peanut butter (Jif or Skippy, smooth or chunky)
- 1 cup packed dark brown sugar
- $\frac{3}{4}$ cup granulated sugar
- 1 large egg, room temperature
- 1 Tbsp pure vanilla extract
- 1 $\frac{1}{2}$ cups regular unbleached flour
- 1 $\frac{1}{2}$ cups rolled oats, old fashioned (do not use quick-cooking oats)
- 1 $\frac{1}{2}$ teaspoons baking soda
- 10 ounces bittersweet chocolate chips

Instructions

Preheat oven to 325 and line two cookie sheets with parchment paper. Position the oven racks mid oven.

Cream the butter, peanut butter, salt, and both sugars for six minutes, scraping down the sides of the mixer. Add the vanilla and egg and mix. Dump in the flour rolled oats, soda, and mix briefly until combined. Finally, add chocolate chips.

The raw batter is pretty soft. Scoop about $\frac{1}{4}$ cup batter (I oil my scoop) and place the cookies on a parchment-lined cookie tray. I put six cookies per sheet since they spread out. Cover the batter balls with waxed paper or parchment and use a smooth circular glass bottom or measuring cup to smooch them down so that the cookies are about three inches in diameter. When you have two cookie sheets filled, slide them into the oven, bake 10 minutes then switch the bottom sheet to the top shelf and the top shelf cookie sheet to the bottom shelf. Bake another 5-7 minutes until the cookies lose their gloss and are brown around the edges. Remove from the oven, and let the baked cookies rest on the cookie sheets for 20 minutes, then remove them from the cookie sheets to a cooling rack.

Cook's notes:

I love to cool these and freeze them, then I take a few cookies out at a time and briefly heat them in my toaster oven at 300 degrees for about five minutes. OR you can form the raw dough balls and freeze them, then take out a dough ball or two to bake on the spot. Add a glass of milk or a cup of tea and enjoy!

My last go around I ground a bit of coarse sea salt on top before baking. I loved this addition!