Whole Wheat Peanut Butter Oatmeal Chocolate Chip Cookies

Hearty homemade cookies made with whole wheat flour, peanut butter, oatmeal, and chocolate chips for an all-around great cookie treat!

Yield:

3-4 dozen cookies

Ingredients:

1 cup shortening or softened butter
1/3 cup peanut butter
3/4 cup brown sugar
3/4 cup granulated sugar
2 eggs
1 teaspoon vanilla
1 1/2 cups whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups quick oats
12 ounces (2 cups) chocolate chips

Instructions:

1. Cream butters and sugars in a large bowl. Add eggs and vanilla, stirring until smooth.

2. In a medium-sized mixing bowl, combine flour, soda, salt, and oats. Add to creamed mixture and stir to make a thick cookie dough. Add chocolate chips, mixing with hands if necessary.

3. Roll dough into 1 1/2-inch balls and place on greased

cookie sheets. Press to flatten tops. Bake at 375 degrees for 10-15 minutes, until cookies are browned and cooked to your liking.



This recipe is from Tammy’s Recipes.