

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.



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This recipe is from Tammy's Recipes.