



Long Livo

Peanut Butter Oatmeal Chocolate Chip Cookies

10 min

Prep time

4

Servings

12 min

Cook time

Easy

Difficulty

22 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup natural creamy peanut butter
- ☐ 1 cup rolled oats
- ☐ 1/2 cup brown sugar
- ☐ 1 large egg
- ☐ 3/4 cup semi-sweet chocolate chips

Instructions

- 1 Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2 In a large bowl, whisk together the peanut butter, brown sugar, and egg until smooth and glossy.
- 3 Stir in the rolled oats and chocolate chips until evenly coated; the dough will be slightly sticky.
- 4 Drop rounded tablespoons of dough onto the prepared sheet, spacing them 2 inches apart. easy cookies
- 5 Bake for 10-12 minutes, until the edges turn a light golden brown. Let cool on the sheet for 2 minutes before transferring to a rack.

Nutrition per serving

210 kcal

Calories

6 g

Protein

22 g

Carbs

13 g

Fat

Tips & notes

- The dough is sticky; wet your hands slightly to shape the cookies.
- If you prefer a chewier texture, add an extra tablespoon of brown sugar.
- For a deeper flavor, toast the oats briefly before mixing.