

# **Peanut Butter Oatmeal Chocolate Chip Cookies**

Quilt and Café

Recipe from The Doughmakers Cookbook

January 23, 2020

## **Ingredients**

1/2 pound (2 sticks) unsalted butter, at room temperature

2 cups packed brown sugar

2 cups granulated sugar

4 tsp. baking soda

2 Tbsp. vanilla extract

3 cups peanut butter, creamy or chunky

6 eggs, beaten

9 cups quick-cooking rolled oats

16 oz. chocolate chips

## **Method**

Preheat your oven to 350 degrees F.

Cream the butter and sugars together in a large mixing bowl. Add the baking soda, vanilla, peanut butter, and eggs, mix well. Add the oats and mix until well blended. Fold the chocolate chips into the dough. Drop the dough by rounded tablespoons, 2 inches apart onto an ungreased cookie sheet. Bake for 10 minutes. The cookies should be soft and lightly browned. Let cool on a cooling rack. Enjoy!