

Whole Grain Peanut Butter Chocolate Chip Cookies

Ingredients

1 c whole wheat flour	¼ c granulated sugar
1¼ c oats	½ c brown sugar
1 tsp baking soda	1 tsp vanilla
½ tsp salt	2 eggs
½ c creamy peanut butter	⅔ c mini chocolate chips
⅓ c canola oil	1 c chopped walnuts

Directions

Preheat oven to 350 degrees. Combine flour, oats, baking soda and salt in a small bowl. Beat oil, peanut butter, sugars, and vanilla in a large bowl until creamy (preferably in a stand mixer). Add eggs one at a time, beating until combined. Gradually beat in flour mixture. Stir in chocolate and walnuts. Using a 2-tablespoon scoop, scoop batter onto a parchment-lined baking sheet, then press to flatten and shape into a ½-in thick disk. Bake for 11 minutes. Makes about 30 (15 cookies per 18x13-baking sheet).

cooking with care

Cooking with Care by Amy Sokol - www.cookingwithcare.com