

Chocolate Chip Oatmeal Cookies

Course: **Snacks, Breakfast**

Servings	Prep time	Cooking time	Total time
10 servings	10 minutes	10 minutes	20 minutes

Ingredients

1 cup (90g) oats

1/2 cup (55g) oat flour*

1 cup (250g) peanut butter (only ingredient should be peanuts or peanuts and salt)

2 large eggs

1/4 cup (50g) coconut sugar (can sub any kind of sugar)

1/4 cup (60ml) maple syrup

1 tsp vanilla extract

1/2 tsp baking soda

Pinch sea salt

1 cup (175g) chocolate chips

*You can make your own oat flour by blending oats in a food processor until fine.

Directions

- 1 Preheat Your Oven:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper and set it aside. This will prevent the cookies from sticking and make cleanup a breeze.
- 2 Combine Wet Ingredients:** In a mixing bowl, combine peanut butter, eggs, coconut sugar, maple syrup, and vanilla extract. Mix well until the consistency resembles thick caramel. This ensures the cookies will have a soft and chewy texture.
- 3 Add Dry Ingredients:** Whisk in the oats, oat flour, baking soda, and a pinch of sea salt until fully incorporated. Be careful not to overmix, as this can affect the texture of the cookies.
- 4 Fold in Chocolate Chips:** Gently stir in the chocolate chips until evenly distributed throughout the dough. Save a few chips to place on top of the cookies for presentation.
- 5 Shape the Cookies:** Using a cookie scoop or a spoon, scoop out about 1 heaping tablespoon of dough for each cookie. Roll the dough into balls and place them on the prepared baking sheet, leaving enough space between each cookie.
- 6 Flatten the Dough:** Use the bottom of your palm to flatten each dough ball. These cookies don't spread much during baking, so flattening them beforehand ensures they bake evenly. Top with additional chocolate chips and a sprinkle of sea salt for extra flavor.

7 Bake: Bake the cookies for 7-10 minutes, or until the edges are lightly golden. Be careful not to overbake them; they will continue to firm up as they cool.

8 Cool Completely: Allow the cookies to cool completely on the baking sheet before transferring them to a wire rack. This step is crucial to prevent the cookies from breaking apart.