

Marie Saba

from my kitchen to yours

Gf Peanut Butter Cookies

Ingredients:

- ¼ cup butter
- ½ to ¾ cup sugar (depending how sweet you want the cookies)
- ½ to ¾ cup brown sugar (depending how sweet you want the cookies)
- 1 teaspoon vanilla extract
- 1 cup unsweetened salted creamy peanut butter
- 1 ¼ teaspoon baking soda
- 2 eggs
- 3 cups old-fashioned rolled oats
- 1 cup semi-sweet chocolate chips

Instructions:

- 1** Preheat oven to 350 degrees F.
- 2** In a large bowl, beat together butter, sugar, brown sugar and vanilla. Add peanut butter, baking soda and eggs. Beat again until combined. Stir in oats and chocolate chips.
- 3** Line a sheet pan with parchment paper. Using a cookie scoop, place balls of dough on sheet about 2" apart. Bake for 10-12 minutes. Cool and enjoy! Makes about 36 cookies.

