

# Peanut Butter Oatmeal Chocolate Chip Cookies

(Gluten Free!)

4 tablespoons Unsalted Butter  
1 cup Old Fashioned Rolled Oats  
1 teaspoon Baking Soda  
½ teaspoon Fine Sea Salt  
1 cup Natural Peanut Butter (containing only Peanuts and Salt)  
2/3 cup Brown Sugar  
1/3 cup Sugar  
1 teaspoon Vanilla Extract  
2 Large Eggs  
1 cup Semisweet Chocolate Chips



Brown the unsalted butter in a small saucepan over low heat. Let cool.

Process ½ cup of the oats with the baking soda and salt in a food processor until oats are broken up and resemble coarse meal.

In a stand mixer fitted with the paddle attachment, combine the browned butter, peanut butter and sugars. Mix until well combined, about 2 minutes.

Add vanilla and eggs, one at a time, mixing well after each addition.

Mix in the oat mixture and remaining ½ cup of oats. Mix well.

Stir in the chocolate chips.

Refrigerate the cookie dough for at least an hour, but up to 24 hours.

When dough is chilled, roll into small balls that are about teaspoon sized. Alternately, weigh the dough so each ball is 20 grams.

Space about 2 inches apart on a parchment lined cookie sheet and bake for 10-11 minutes at 350°.

Makes about 45 cookies.

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