

Zucchini Bread Recipes

5-Ingredient Peanut Butter Oatmeal Chocolate Chip Cookies

10 min Prep time	**12 min** Cook time	**22 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup natural peanut butter
- [ ] 1 cup rolled oats
- [ ] 1/2 cup brown sugar
- [ ] 1 large egg
- [ ] 1/2 cup chocolate chips

Instructions

1. Pre-heat the oven to 350°F (175°C) and line a baking sheet with parchment.



2. In a medium bowl, whisk the egg, then stir in the peanut butter and brown sugar until smooth.



3. Fold in the rolled oats and chocolate chips, being careful not to over-mix.



4. Scoop rounded tablespoons of dough onto the sheet, flatten slightly, and sprinkle a pinch of sea salt on each.



5 Bake for 10-12 minutes, until edges are golden and centers look set but still soft.



6 Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack.



Nutrition per serving

150 kcal	5 g	15 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier cookie, reduce bake time by a minute.
- For a thinner cookie, gently press the dough before baking.
- You can double the recipe for larger gatherings.