

Choco Fever Dream

Peanut Butter Oatmeal Chocolate Chip Cookies

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

Ingredients

Main Ingredients

- [ ] 1 cup natural creamy peanut butter
- [ ] 1 cup rolled oats
- [ ] 1/2 cup brown sugar
- [ ] 1 large egg
- [ ] 3/4 cup semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large bowl, whisk together the peanut butter, brown sugar, and egg until smooth and glossy.
3. Stir in the rolled oats and chocolate chips until evenly coated; the dough will be slightly sticky.
4. Drop rounded tablespoons of dough onto the prepared sheet, spacing them 2 inches apart. easy cookies
5. Bake for 10-12 minutes, until the edges turn a light golden brown. Let cool on the sheet for 2 minutes before transferring to a rack.

Nutrition per serving

210 kcal	6 g	22 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- The dough is sticky; wet your hands slightly to shape the cookies.
- If you prefer a chewier texture, add an extra tablespoon of brown sugar.
- For a deeper flavor, toast the oats briefly before mixing.