

Oatmeal Peanut Butter Cookies

Prep: 25 min Cook: 15 min Total: 40 min Servings: 12

Calories: 239 Fat: 7g Protein: 4g Carbs: 45g Fiber: 7g

Ingredients

- 1 cup Oatsome Organic Rolled Oats
- 1/4 cup oat flour
- 2 Tbsp golden ground flaxseed
- 1 tsp ground cinnamon
- 1/4 tsp salt
- 2 Tbsp coconut oil, melted
- 1/2 cup natural creamy peanut butter
- 3 Tbsp pure maple syrup
- 3 Tbsp coconut sugar
- 1 tsp pure vanilla extract
- 1/2 cup peanuts, chopped

Directions

1. In a large bowl, whisk together all the dry ingredients: Oatsome Organic Rolled Oats, oat flour, flaxseed, cinnamon, coconut sugar, and salt.
2. In a medium bowl, whisk together the wet ingredients: coconut oil, peanut butter, maple syrup, and vanilla.
3. Pour the wet mixture over the dry mixture. Using a rubber spatula, stir and fold until well mixed. Fold in peanuts.
4. Using a medium cookie scoop, scoop and drop balls of cookie dough onto the prepared baking sheet, evenly spaced apart. Using a fork, flatten cookies to the desired thickness. Press together any bits that come loose. Cookies won't spread.
5. Bake for 12-15 minutes.
6. Place the baking sheet on a cooling rack, allowing it to cool for 10 minutes. Then, transfer the cookies directly onto the rack to continue cooling completely before storing them.
7. Enjoy your Oatmeal Peanut Butter Cookies!