

SALTED PEANUT BUTTER OAT COOKIES

I'm thrilled to introduce you to these little dreamboats. Peanut butter choc chip anything is pretty hard to beat, but all wrapped up in creamy cookie dough, with the chocolate chips baked until soft and gooey takes it to a whole new level of deliciousness that I think you should try REALLY SOON. Enjoy!

Makes ± 15 • Ready in 20 minutes



WHAT YOU NEED

- ¼ cup butter
- ¼ cup crunchy peanut butter
- ¼ cup coconut sugar or brown sugar
- 1 egg or 1 Tbsp chia seeds soaked in 3 Tbsp water for 5 minutes
- 1 tsp vanilla paste or extract
- ¾ cup gluten-free oat flour (or use cake flour)
- 1 pinch salt
- ½ tsp baking powder
- ¼ cup dark chocolate chips or roughly chopped salted peanuts (optional but delicious)

WHAT TO DO

1. Preheat the oven to 180°C. Lightly grease a baking tray.
2. Add the butter, peanut butter, sugar, egg or soaked chia seeds and vanilla to a mixing bowl and mix until well combined. Add the remaining ingredients, except the chocolate chips, and mix again until smooth, then stir in the chocolate chips.
3. Roll into balls (using 1 large tsp of the mixture per ball) and press down gently onto each one with a fork.
4. Arrange on the prepared tray and bake for ± 10 minutes, or until lightly golden and smelling delicious.
5. You could even spread over some extra peanut butter before sprinkling with chopped peanuts, if using.