

Helergon Kitchen

Peanut Butter Oatmeal Chocolate Chip Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Base

- [ ] 1 cup natural peanut butter
- [ ] 1/2 cup brown sugar, packed
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups old-fashioned oats
- [ ] 1 cup semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment or a silicone mat.
2. In a large bowl, whisk together the peanut butter and brown sugar until smooth and fragrant.
3. Add the egg and vanilla, mixing until just combined; the batter will look glossy.
4. Fold in the oats and chocolate chips gently, ensuring an even distribution without over-mixing.
5. Scoop tablespoon-sized portions onto the prepared sheet, spacing them about 2 inches apart.
6. Bake for 10-12 minutes, until the edges are lightly golden and the centers appear set.
7. Allow the cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

150 kcal	4 g	15 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier center, bake for the lower end of the time range.
- For a crispier edge, let the cookies sit a minute longer in the hot oven before removing.
- A pinch of sea salt on top before baking heightens the chocolate flavor.