

Treasure Barrel

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 creamy peanut butter
- [ ] 1 cup rolled oats
- [ ] 1/2 cup brown sugar
- [ ] 1 large egg
- [ ] 1/2 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 medium bowl, whisk the egg, then stir in peanut butter, brown sugar, and vanilla until smooth.
3. Fold in the oats and chocolate chips gently, watching the dough come together with a soft, slightly sticky texture.
4. Scoop rounded tablespoons onto the prepared sheet, spacing them about 2 inches apart; for inspiration, explore brown butter variations.
5. Bake for 10-12 minutes until the edges turn a light golden brown; let cool on the sheet for a couple of minutes before transferring to a wire rack.

Nutrition per serving

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

Tips & notes

- If the dough feels too wet, add a tablespoon of oats.
- For extra chew, press the cookies down slightly before baking.
- These cookies freeze well; reheat briefly in the oven for a fresh-out-of-the-freezer feel.