

Peanut Butter/Oatmeal cookies

12 servings

Ingredients

- Peanut butter, ½ cup
- Brown sugar, ½ cup packed
- Egg, 1 large
- Oats, 1-1/4 cups, quick-cooking
- Baking soda, 1/2 teaspoon

Preparation

In a small bowl, cream peanut butter and brown sugar until fluffy. Beat in egg. Add oats and baking soda to creamed mixture; mix well. Drop by tablespoonfuls 2 inches apart onto greased baking sheets; flatten slightly. Bake at 350° for 6-8 minutes. Remove to wire racks to cool. Store in an airtight container.

NOTE: This is a dry cookie. If you like a creamier cookie, add ½ stick of butter cut into small cubes into the bowl with oats and baking soda.



Nutritional information

Per serving

Calories: 93

Fat: 3.3 g

Saturated Fat: .6 g

Protein: 2.9 g

Carbohydrate: 13.7 g

Fiber: 1.5 g

Sugars: 5 g

Cholesterol: 7.8 mg

Sodium: 52.3 mg

Calcium: 11.2 mg

Potassium: 61.5 mg