

Peanut Butter Oatmeal Cookies

½ cup butter, softened
1/2 cup brown sugar, packed
¼ cup white sugar
2/3 cup creamy peanut butter
1 egg
1 teaspoon vanilla
¾ cup flour
½ teaspoon baking soda
¼ teaspoon salt
1 cup rolled oats (old fashioned or quick) (Optional: grind half of oats in food processor until finer texture. I did not.)

Preheat oven to 350o F and line two baking sheets with parchment paper. Beat together the butter, sugars and peanut butter until fluffy. Add egg and vanilla and beat until combined. Stir in the flour, baking soda and salt. Stir in oats until combined.

Roll the dough into ~1 ½ inch balls and place on prepared baking sheets about two inches apart. (Dough is soft and a little messy; its ok!)

Bake at 350 for 10-12 minutes until cookies look almost flat (They will be a little puffy), and the tops will look set. Don't wait for them to be golden or they won't be soft.

Let cool for 10-15 minutes before taking them off the baking sheets. They are very fragile when hot. Makes 2 dozen.