



## **Peanut Butter Oatmeal Cookies (no butter/no flour)**



I found this recipe on Pinterest (courtesy of Ambition Kitchen). I made a slight change, I opted for butterscotch chips instead of chocolate. They were a hit - even with friends who are not GF. I am always looking for a little something to satisfy my sweet tooth and these were perfect. Not overly sweet, chewy texture, and about two bites per cookie (depending on the size of the cookie of course). Enjoy.

### **Ingredients**

1 cup natural creamy peanut butter)  
2/3 cup packed brown sugar  
1 tsp vanilla  
2 large eggs  
3/4 cup rolled oats (gluten free if needed)  
1/2 tsp baking soda  
2/3 cup butterscotch chips (or chocolate)  
Flakey sea salt for sprinkling on top, if desired

### **Directions**

Preheat oven to 350 degrees. Line a baking sheet with parchment paper or use a non-stick spray. In a small mixing bowl mixture together the oats and baking soda, set aside.

In a large bowl (I used my stand mixer) mix together peanut butter, brown sugar, eggs and vanilla until smooth. Mix in dry ingredients with a wooden spoon, then gently fold in chips of your choice.

Roll cookies into 2 inch dough balls (I used a small scoop and just plopped them on my pan) and place about two inches apart on baking sheet. If you make dough balls, flatten tops slightly before baking.

Bake for 9-12 minutes (mine came out at 9 minutes) and remove when edges are barely brown. Cool for five minutes on baking sheet, then transfer to a wire rack to cool completely. Sprinkle tops with flakey sea salt if using. Store in an air tight tin.

