



**GOOD
FOOD**

S T O R E

Oatmeal Peanut Butter Chocolate Chip Cookies

- 1 1/2 cups **old-fashioned rolled oats**
- 2 cups **all-purpose flour**
- 1 teaspoon **baking powder**
- 1 teaspoon **baking soda**
- 1 teaspoon **salt**
- 1 cup (2 sticks) **unsalted butter**, softened
- 1 cup **granulated sugar**
- 1 cup **light brown sugar**, firmly packed
- 1 tablespoon **vanilla extract**
- 3/4 cup **peanut butter**
- 2 **large eggs**
- 12 ounces **semisweet chocolate chips**
- 8 ounces **semisweet chocolate**, grated

In a food processor pulse one cup oats until ground fine. In a large bowl stir together ground oats, remaining 1/2 cup whole oats, flour, baking powder, baking soda and salt.

In another large bowl, with an electric mixer, beat together butter and sugars until light and fluffy, then beat in vanilla and peanut butter. Add eggs, one at a time, beating well after each addition, and gradually beat in flour mixture. Add chocolate chips and grated chocolate, beating just until combined.

Chill cookie dough, covered, at least 2 hours and up to a week.

Preheat oven to 325°.

Form rounded tablespoons of dough into balls and arrange about 2 inches apart on ungreased baking sheets. Flatten balls slightly.

Bake cookies in batches, in middle of oven, 15 minutes, or until just pale golden. Cool cookies on baking sheet 5 minutes and transfer to racks to cool completely.