

# Peanut Butter-Oatmeal Cookies



PREPARATION TIME  
15 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
vanilla milk shake



Butter gives cookies longer-lasting freshness, tenderness and flavor than margarine or shortening. Buy unsalted butter for cookie recipes. Most supermarkets carry lower-cost generic brands.

## SHOPPING LIST

- quick-cooking oats
- peanut butter

## ON HAND

- eggs • butter • sugar
- flour • brown sugar
- baking soda • vanilla extract

## INGREDIENTS

- 1/2 cup creamy peanut butter
- 1/2 cup butter or margarine, softened
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 2 egg whites
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 2 cups quick-cooking oats

### Make Ahead

These are about as good as cookies get! Make several batches of dough ahead of time and freeze, tightly wrapped, for up to 3 months. Thaw; bake as recipe directs.

### ♦ VARIATION

*Adding chunky peanut butter or 1/2 cup chopped peanuts will give crunch to these cookie-jar favorites.*

- 1** Preheat oven to 375°F. Combine peanut butter, butter, sugar and brown sugar in a bowl. Beat with an electric mixer until light and fluffy, about 3 minutes. Beat in egg whites and vanilla.



MAKES **30** COOKIES

## COOKIN' *Express*

- To prevent cookies from spreading too much, allow the baking sheet to cool completely before adding another round of cookie dough.
- Place the baking sheet in the center of the oven for evenly baked cookies. Do not allow the baking sheet to touch the oven walls.



- 2** Mix flour and baking soda. Add to bowl; mix well. Stir in oats.

- 3** Drop dough by rounded teaspoonfuls onto 2 ungreased baking sheets, 2 inches apart.



- 4** Flatten cookies slightly with a fork or bottom of a glass dipped in sugar. Bake cookies for about 10 minutes; cool on baking sheets for 1 minute. Place on wire racks to cool completely.