

Healthy Gluten-Free Oatmeal Peanut Butter Cookies

Servings: 12 – 15 cookies

Prep time: 15 minutes

Cook time: 10 - 12 minutes

Ingredients:

- 1 cup gluten-free rolled oats
- 1/2 cup almond flour
- 1/4 cup creamy peanut butter (natural, unsweetened)
- 1/4 cup maple syrup or honey
- 1 large egg
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon vanilla extract
- 1/2 cup chocolate chips (dairy-free or semi-sweet)

Directions:

Step 1

Combine: In a large bowl, combine gluten-free rolled oats, almond flour, baking soda, and salt.

Step 2

Whisk Wet Ingredients: In a separate bowl, whisk together peanut butter, maple syrup (or honey), egg, and vanilla extract until smooth.

Step 3

Combine Wet and Dry: Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix.

Step 4

Fold in Chocolate Chips: Gently fold in the chocolate chips.

Step 5

Chill (Optional): For easier shaping, cover the dough and chill in the refrigerator for 15-30 minutes.

Step 6

Bake: Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.

Step 7

Form Cookies: Drop by rounded tablespoons onto the prepared baking sheet.

Step 8

Bake: Bake for 10-12 minutes, or until golden brown.

Step 9

Cool: Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Tips and Variations

- **Add-ins:** Get creative with add-ins! Try chopped nuts, dried fruit, or a pinch of cinnamon.
- **Sweetener:** You can use other sweeteners like honey, agave, or coconut sugar.
- **For Chewier Cookies:** Reduce baking time slightly.

Enjoy! These healthy and delicious Gluten-Free Peanut Butter Oatmeal Cookies are a perfect on-the-go snack or a satisfying treat.