



Peanut Butter Chocolate Chip Oatmeal Cookies

A healthier and tasty version of the traditional chocolate chip cookie. This cookie has 60% less calories and fat and half the amount of carbohydrates than your typical chocolate chip cookie.

Makes 4 dozen cookies.

- 1 C. whole wheat flour
- 1 ¼ C. oatmeal, instant or regular
- ¾ tsp. baking soda
- ½ tsp. salt
- ½ C. peanut butter
- ½ C. olive oil
- ¾ C. brown sugar
- 1 tsp. vanilla
- ½ C. egg substitute (or 2 eggs)
- ½ C. mini semi-sweet chocolate chips (or 1 cup regular size chocolate chips)

- Preheat oven to 350°.
- Combine flour, oats, baking soda and salt in a small bowl.
- Beat oil, peanut butter, sugar and vanilla extract in large mixer bowl until creamy. Add eggs, beat well.
- Gradually combine flour mixture to peanut butter mixture. Stir in chocolate chips.
- Drop by rounded teaspoon onto ungreased baking sheets.
- Bake for 8-10 minutes.
- Cool on baking sheets for approximately 2 minutes; remove to wire racks.

Nutritional information (per cookie):

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| Calories: 84 | Total Fat: 5g |
| Saturated fat: 1g | Total Carbohydrate: 9g |
| Dietary Fiber: 1g | Protein 2g |