

## Oatmeal Peanut Butter Cookies with Dates

HANDS-ON TIME: 60 min

TOTAL TIME: 9 hours (including 8 hours chill time)

MAKES: 3 1/2 dozen cookies (1 serving is 1 cookie)

### Ingredients:

- 12 Tbsp (1 1/2 sticks) unsalted butter, at room temperature
- 1 cup natural peanut butter
- 3/4 cup packed light brown sugar
- 2 large eggs, room temperature
- 1 1/2 tsp vanilla extract
- 2 1/2 cups gluten-free rolled oats
- 1 cup oat flour
- 3/4 tsp ground cinnamon
- 3/4 tsp baking soda
- 1/2 tsp salt
- 10 oz Medjool dates, pitted and chopped (about 1 1/2 cups)



**Instructions:** *The standard baking procedure combines liquid ingredients in one bowl and dry ingredients in another, but for these gluten-free cookies the dry ingredients are sprinkled right on top of the liquids so there's just one bowl to clean. Don't skip the step of refrigerating the dough. The oat flour needs time to hydrate or the cookies will be too dry and crumbly. Regular rolled oats work if you're not gluten-sensitive.*

1. Beat butter, peanut butter and brown sugar in a large bowl with an electric mixer until very creamy. Add eggs and vanilla and beat until combined. Add oats and oat flour, then sprinkle cinnamon, baking soda and salt evenly on top; beat on low speed until almost combined. Fold in dates. Cover and refrigerate for 8 to 24 hours.
2. Preheat oven to 375°F; let the batter stand at room temperature while the oven heats.
3. Roll slightly rounded tablespoons of dough into balls (about 1 inch) and place 2 inches apart on an ungreased baking sheet. Press with a fork to flatten into 2 inch wide cookies.
4. Bake the cookies until starting to brown on the bottom, 8 to 10 minutes. Let cool on the pan for 2 minutes, then transfer to a wire rack to cool for about 10 minutes more.

CAL 133 | FAT 7G (SAT, 3G) | CHOLESTEROL 18MG | CARBS 15G | SUGARS 9G |  
PROTEIN 3G | FIBER 2G | SODIUM 75MG | POTASSIUM 82MG

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