



Week 4: Cookies with lots of stuff!

INGREDIENTS

- 1 ¼ cup flour
- 1 cup oats (prefer quick oats, but any will do)
- 1 teaspoon baking soda
- ¼ teaspoon salt (omit if using salted butter)
- ¾ cup unsalted butter at room temperature (1 ½ sticks)
- 1 ¼ cup brown sugar
- ⅔ cup peanut butter
- 1 teaspoon vanilla
- 1 egg
- 1 cup chocolate chips (we use semi-sweet)
- a large handful of pretzels to crush (we will need about ⅔ cup)
- Alternate ingredients - instead of pretzels you could use ½ cup chopped nuts

EQUIPMENT

- Cookie sheet or 2 + parchment or silicone mat, if using
- Large bowl (2) + small bowl (1)
- Spatula and whisk
- Measuring cups and spoons
- Fork + butter knife + cereal spoon (2) for measuring

DIRECTIONS

- If you will be baking the cookies right away, preheat oven to 350°F.
- If desired, line a cookie sheet with parchment paper or a silicone mat.
- Combine flour, oats, baking soda, and salt in a large bowl and whisk or stir with a spatula. Set bowl aside.
- In another large bowl, combine butter and brown sugar. Whisk or stir really well with a spatula until the mixture is creamy.
- Crack egg into a small bowl and remove any shells. Mix with a fork to combine.
- Add egg, peanut butter, and vanilla to butter + sugar mixture. Stir to combine. You do not want to see any streaks of egg or peanut butter!
- Add a little bit of the flour mixture at a time, stirring well after each addition. Continue adding flour mixture until it is all incorporated.
- Crush pretzels with your CLEAN hands or with the back of a cereal spoon. Measure out ⅔ cup of pretzels.
- Add crushed pretzels and chocolate chips to the batter. Stir to combine.
- Use a small spoon to scoop batter into your hands. Lightly roll the batter into a ball the size of a small bouncy ball and place on the cookie sheet. Repeat, leaving at least 2 inches between each cookie.
- Bake at 350°F for about 11 minutes, until just starting to brown on the edges.

EXTRA!

- Make a double batch!
- Mix it up and substitute butterscotch chips for chocolate chips, or nuts for the pretzels.
- If using regular oats, run them through a food processor for 20 seconds to create "quick" oats!

