



## OAT DARK CHOCOLATE CHIP COOKIES

By Caterina Romano's kitchen

### DIRECTIONS

1. In a bowl of a stand mixer equipped with a paddle attachment, combine the eggs, maple syrup, vanilla, peanut butter, salt and mix on high speed until all ingredients are well combined. Set aside.
2. In a separate bowl, combine the oats, chocolate chips and baking powder and mix with a spatula until all ingredients are combined.
3. Add the dry to the wet ingredients one tablespoon at a time until combined. Dough will be thick, yet very sticky. Refrigerate and chill the dough for 30 minutes.
4. Use a 1 TBSP ice-cream scooper, roll balls of dough into the size of a walnut and place on a baking sheet lined with parchment paper 2 inches apart from each other.
5. Preheat oven to 350 DF.
6. Bake for 10-12 minutes or until browned on the sides.
7. Remove from the oven and let them cool on the baking tray for 10-15 minutes.

**ENJOY THE OAT DARK CHOCOLATE CHIP COOKIES**



### INGREDIENTS

#### WET INGREDIENTS

- 2 large eggs
- ½ cup of maple syrup
- 2 TBSP of melted & cooled unsalted butter
- 1 TSP of vanilla bean paste
- 2 TBSP of crunchy peanut butter
- 1 pinch of kosher salt

#### DRY INGREDIENTS

- 2 cups of quick oats
- 1 cup of dark chocolate chips
- 1 TSP of baking powder

#### OTHER

- ¼ cup of cooled & melted butter