

Chia Seed Peanut Butter Cookies

simple
healthy
delicious

Ingredients

- 1 ½ cups rolled oats
- 1 teaspoon baking powder
- ½ cup all purpose or gluten-free flour
- 1 ½ tablespoons Nature's Earthly Choice™ Chia Seeds
- ¼ cup butter or coconut oil, room temperature
- ½ cup brown sugar or Stevia baking blend
- ¾ cup peanut butter
- 2 eggs
- 1 teaspoon vanilla
- ½ cup dark or semisweet chocolate chunks or chips

Directions

1. Preheat oven to 350 degrees F. Line a cookie sheet with parchment paper.
2. In a medium bowl, whisk together oats, baking powder, flour, and Chia Seeds. Set aside.
3. In the bowl of an electric mixer, beat coconut oil with sugar until creamy. Add peanut butter, eggs, and vanilla. Slowly stir in oat mixture to combine. Stir in chocolate chips.
4. Place heaping tablespoon of dough onto cookie sheet. Press dough into balls with hands, as dough will be crumbly. Bake 12 minutes. Cool.

