

Oatmeal Peanut Butter Cookies III



Rated: ★★★★★

Submitted By: Joanne Reaney

Photo By: Jamie

Prep Time: 30
Minutes

Cook Time: 10
Minutes

Ready In: 40
Minutes

Servings: 12

"These are so close to the Girl Scout oatmeal peanut butter cookies that you won't know the difference!"

INGREDIENTS:

- | | |
|----------------------------------|--|
| 3/4 cup all-purpose flour | 1 egg |
| 1/2 teaspoon baking soda | 1 teaspoon vanilla extract |
| 1/4 teaspoon baking powder | 1 cup quick cooking oats |
| 1/2 teaspoon salt | 3 tablespoons butter, softened |
| 1/2 cup butter, softened | 1 cup confectioners' sugar |
| 1/2 cup peanut butter | 1/2 cup smooth peanut butter |
| 1/2 cup white sugar | 2 1/2 tablespoons heavy whipping cream |
| 1/2 cup packed light brown sugar | |

DIRECTIONS:

1. In a large bowl, cream together 1/2 cup butter or margarine, 1/2 cup peanut butter, white sugar, brown sugar, and vanilla. Add egg and beat well.
2. In another bowl, combine the flour, baking soda, baking powder, and salt. Add these dry ingredients to the creamed mixture. Stir. Add oatmeal and stir.
3. Drop by teaspoons onto greased baking sheet, and press each mound down with a fork to form 1/4 inch thick cookies. Bake at 350 degrees F (175 degrees C) for 10 minutes, or until cookies are a light brown.

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