



VIRTUAL STORYTIME WEEK 2 RECIPE

Chunky Chocolate Chip Peanut Butter Cookies

CHUNKY CHOCOLATE CHIP PEANUT BUTTER COOKIES

Ingredients

125grams	peanut butter
30ml	coconut oil
85ml	maple syrup
5ml	vanilla extract
90 grams	rolled oats
20 grams	almond meal
½tsp	salt
100 grams	dark chocolate chips (or raisins)



Method

Step 1:

Preheat your oven to 175 degrees Celsius and line a baking tray with baking paper. Place the peanut butter, coconut oil (melted), maple syrup and vanilla extract in a large bowl and whisk to combine.

Step 2:

Add in the oats, almond meal, salt, and chocolate and mix until everything is combined. Set the batter aside for 10 minutes to thicken.

Step 3:

Roll the batter into balls (approximately 1-1.5tbs. per cookie), place on the baking tray and flatten slightly with your palm.

Step 4:

Bake for 10-12 minutes, or until the edges are golden. They might seem quite soft, but will harden over time once cooled. Store in an airtight container and enjoy!