

Southern Living All-Time Favorite
Cookie Recipes, compiled and
edited by Jean Wickstrom Liles,
Oxmoor House, 1995

**Oatmeal-Peanut Butter-Chocolate
Chip Cookies**

- 1/2 cup butter or margarine, softened
- 1 (18-ounce) jar chunky peanut butter
- 1 1/2 cups sugar
- 1 1/2 cups firmly packed brown sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 6 cups quick-cooking oats, uncooked
- 2 1/2 teaspoons baking soda
- 1 (6-ounce) package semisweet chocolate morsels

← can use smooth
peanut
butter

← and/or raisins
(black and/or
golden)

Beat butter and peanut butter at medium speed of an electric mixer until fluffy; gradually add sugars, beating well. Add eggs and vanilla, mixing well.

Combine oats and baking soda: add to creamed mixture, mixing well. Stir in morsels.

Drop dough by tablespoonfuls onto ungreased cookie sheets. Bake at 350° for 9 to 10 minutes. Cool on cookie sheets 5 minutes; remove to wire racks to cool completely. **Yield: 7 dozen.**

Flatten
with
fork →