Peanut Butter Chocolate Chip Cookies

Yield: 60 cookies
Total Time: 30 minutes

Ingredients
1 cup whole wheat flour
1¼ cups quick cooking oats
1 teaspoon baking soda
½ teaspoon salt
½ cup olive oil
½ cup natural peanut butter
¼ cup granulated sugar
½ cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2/3 cup mini semi-sweet chocolate chips
1 cup chopped nuts

Preparation Instructions
1. Preheat oven to 350°F.
2. Combine flour, oats, baking soda and salt in a small bowl.
3. Beat oil, peanut butter, granulated sugar, brown sugar, and vanilla extract in large mixing bowl until creamy.
4. Add eggs one at a time, beating well after each addition.
5. Gradually beat in flour mixture. Stir in chocolate chips and nuts.
6. Drop by rounded teaspoon onto ungreased baking sheets. Bake for 8-10 minutes or until golden brown.
7. Cool on baking sheets for 2 minutes. Cool on wire racks.

Nutrition Analysis
Per 2-cookie serving: 160 calories; 10g fat (2g saturated, 0g trans); 10mg cholesterol; 100mg sodium; 13g carbohydrate (2g dietary fiber; 7g sugar); 3g protein.
Vitamin A 0%, Vitamin C 0%, Calcium 2%, Iron 4% Daily Value.

Modified from: Boston University Sargent Choice Nutrition Center