

CHOCOLATE CHIP NUT BUTTER OATMEAL COOKIES - GF

MODIFIED FROM TJOE'S

Ingredients:

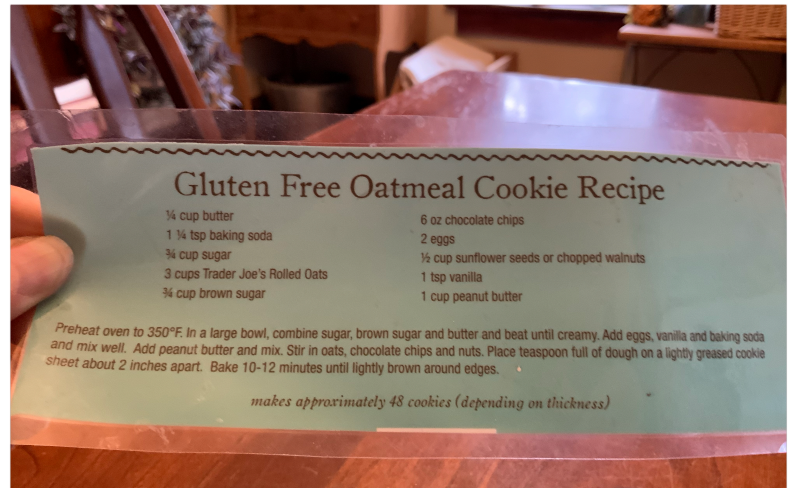
¼ cup butter (softened)
 ¾ cup sugar
 ¾ cup brown sugar
 1 ¼ teaspoon baking soda
 2 eggs
 1 teaspoon vanilla extract
 1 cup nut butter (your choice of
 almond, peanut, cashew, keto)
 ½ cup chopped nuts (your choice
 of pecans, walnuts, almonds)
 3 cups rolled oats (gluten free)
 8 oz. Chocolate chips (semi sweet
 or dark)

Notes:

This is not a keto recipe but you can substitute the regular sugars with keto allulose, monk fruit erythritol versions if you want it sugar free - the consistency does change a bit and you may have to tweak amounts

Servings

Approximately 48 cookies or a 9x13 pan of bars



Instructions:

1. Preheat oven to 350 F. In a large bowl, combine sugar, brown sugar & butter & beat until creamy. Add eggs, vanilla, & baking soda and mix well.
2. Add nut butter & mix well. Stir in oats, chocolate chips & nuts. (Peanut butter is the traditional version but if you don't like peanut butter - other nut butters make good substitutes)
3. For cookies: Place a teaspoonful of dough about 2 inches apart on a lightly greased cookie sheet (or parchment). Bake for 10 - 12 minutes or until lightly brown around the edges
4. For bars: Grease a 9x13 in pan with coconut oil and pour dough into pan. Bake for 25 - 35 minutes until edges have slightly pulled away from sides of pan and a knife inserted in center comes out clean.

Modified from Trader Joe's Gluten free oatmeal cookie recipe. Cool and enjoy!

-AP