Peanut Butter Chocolate Chip Oatmeal Cookies

Ingredients:

1 cup dark chocolate chips
1 cup all-purpose flour
1/2 cup quick-cooking oats
1/2 cup unsalted, softened butter
1/2 cup white granulated sugar
1/2 cup dark brown sugar
1/4 cup creamy peanut butter
1 large egg
1 teaspoon baking soda
1/2 teaspoon pure vanilla extract
1/4 teaspoon kosher salt

Directions:

1) Beat the butter, peanut butter, and sugars in a large bowl until creamy. Add in the egg and vanilla extract and continue to beat the mixture until it's smooth.

2) Combine the flour, oats, baking soda, and salt in a separate bowl.

3) With the mixer on, slowly add the dry ingredients to the bowl with the wet ingredients until you have a firm, fully incorporated dough. Gently stir in the chocolate chips.

4) Cover the bowl with plastic wrap and place the dough in the refrigerator. Chill the dough for one hour.

5) Preheat the oven to 350 degrees and line a baking sheet with parchment paper.

6) Use a small ice cream scoop sprayed with vegetable spray to form the dough balls, which will ensure your cookies will all be the same size and bake evenly.

7) Space the scoops of dough on the parchment-lined baking sheet 2-inches apart.

8) Place the baking sheet in the oven and bake the cookies for 12-15 minutes or until lightly browned.

9) Remove the pan from the oven and allow the cookies to cool for 5 minutes before moving them to a wire rack to finish cooling. Store the cooled cookies in an airtight container.