Healthy Peanut Butter Oatmeal

Ingredients:

* 1 cup creamy peanut butter
* 2/3 cup packed dark coconut sugar or brown sugar
* 1 ½ teaspoons vanilla extract
* 2 large eggs
* 2/3 cup rolled oats
* 2/3 cup chocolate chips

Directions:

1. Preheat oven to 350 degrees F
2. In a small bowl, add the oats and baking soda. mix well until combined; set aside
3. In a medium bowl, whisk all peanut butter, brown sugar, eggs, and vanilla for about 5 minutes.
4. Add dry ingredients and mix all ingredients together.
5. When all the ingredients are combined, add the chocolate chips.
6. Place silicone mat or parchment paper on a tray.
7. Scoop out 1 tablespoon of the batter onto the tray 2 inches apart.
8. Flatten the top of the cookies with two fingers.
9. Bake for 9-11 minutes then let them cool completely to remove from the baking sheet. if you don’t then cookies may break apart.
10. The cookies may look a little underdone, but they will continue to cook once you remove them from the oven.
11. Makes 16-20 cookies