



Simple | Healthy | Delicious

Chia Seed Peanut Butter Cookies

INGREDIENTS

1 1/2 cups rolled oats
1 teaspoon baking powder
1/2 cup all purpose or gluten-free flour
1 1/2 Tablespoons chia seeds
1/4 cup butter or coconut oil, room temperature
1/2 cup brown sugar or Stevia baking blend
3/4 cup peanut butter
2 eggs
1 teaspoon vanilla
1/2 cup dark or semisweet chocolate chunks or chips



DIRECTIONS:

1. Preheat oven to 350 degrees F. Line a cookie sheet with parchment paper.
2. In a medium bowl, whisk together oats, baking powder, flour, and chia seeds. Set aside.
3. In the bowl of an electric mixer, beat coconut oil with sugar until creamy. Add peanut butter, eggs, and vanilla. Slowly stir in oat mixture to combine. Stir in chocolate chips.
4. Place heaping tablespoons of dough onto cookie sheet. Press dough into balls with hands, as dough will be crumbly. Bake 12 minutes. Cool.