

PEANUT BUTTER & OATMEAL CHIPPERS

makes: 2 dozen cookies

INGREDIENTS

1 1/2 cups all purpose flour	1/2 cup (1 stick) unsalted butter or margarine, room temperature
1/3 cup old-fashioned oats	1/4 cup honey
1 teaspoon baking soda	1 large egg
1/4 teaspoon salt	1 teaspoon vanilla extract
1 cup old-fashioned chunky peanut butter	5 oz. semisweet chocolate chips
1 cup (packed) golden brown sugar	

Mix flour, oats, baking soda and salt in medium bowl. Using electric mixer, beat peanut butter, brown sugar, butter, honey, egg and vanilla in large bowl until well blended. Stir dry ingredients into peanut butter mixture in 2 additions. Stir in chocolate. Cover and refrigerate until dough is firm and no longer sticky, about 30 minutes.

Preheat oven to 350°F. Butter 2 heavy large baking sheets. With hands, roll 1 heaping tablespoonful of dough for each cookie into 1 3/4-inch-diameter ball. Arrange cookies on prepared baking sheets, spacing 2 1/2 inches apart. Bake cookies until puffed, beginning to brown on top and still very soft to touch, about 12 minutes. Cool cookies on baking sheets 5 minutes. Using metal spatula, transfer cookies to rack and cool completely. (Can be made 2 days ahead. Store in airtight container at room temperature.)