

Jill Coady

### Peanut Butter, Chocolate Chip and Oatmeal Cookies

#### Ingredients:

3/4 cup whole wheat flour  
1/2 cup all purpose flour  
1 cup large flake rolled oats  
1/2 tsp. baking soda

1/2 cup brown sugar  
1/4 cup butter or margarine  
1/3 cup light peanut butter (I use Kraft.)  
1/4 cup buttermilk (or 1% milk)

1/4 to 1/3 cup mini chocolate chips

#### Method:

Preheat oven to 350 degrees fahrenheit. Line cookie sheets with parchment paper.

In a medium bowl, combine flour, oats and baking soda.

In another medium bowl, cream together brown sugar, butter, peanut butter and buttermilk.

Add dry ingredients and stir to form a smooth dough.  
Stir in chocolate chips.

Roll into 1 1/2 inch balls and place 2 inches apart on cookie sheets. Use a flour, dipped in flour, flatten cookies to 1/4 inch thickness.

Bake for 8-10 minutes, being careful not to overbake as cookies will dry out.

Remove cookies immediately and cool on a wire rack.  
Store covered in an airtight container.  
Freezes well.

Makes 30 cookies.

Weight Watchers Plus program points: 2 points per cookie