

Nuts 'n Cinnamon Cookies

Recipe By Aliza Goldman



Cooking and Prep:  15
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Serves:  12

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (11)

Main ingredients

- 1/2 cup oil
- 1/2 cup brown sugar
- 1/3 cup sugar
- 1 egg
- 1 teaspoon **Gefen Vanilla Extract**
- 1/3 cup crunchy **Gefen Peanut Butter**

- 1 cup 70% whole wheat flour
 - 3/4 teaspoon baking soda
 - 1 generous teaspoon cinnamon
 - 2 cups quick-cooking oats
 - 3/4 cup **Glicks Chocolate Chips**
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Start Cooking

Make the Cookies

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Mix oil, sugars, egg, and vanilla. Add peanut butter and mix. Stir baking soda and cinnamon into the flour. Add flour mixture and beat well. Stir in oats, followed by chocolate chips.
3. Drop by tablespoon or mini ice-cream scoop onto a lined baking sheet. Bake for 9–11 minutes. Let cool for a minute, then transfer to a wire cooling rack.

Note:

For a chewier cookie, decrease chips to half a cup and add half a cup dried cranberries.

Tip:

For a slightly different texture, increase flour and decrease oats to one and a half cups each. Increase baking soda to one teaspoon.

Variation:

For a simchah: Drizzle with melted chips (chocolate, white, or caramel). Put chips in a snack-size ziplock bag, dip in boiling water until melted, cut a tiny snip in the corner, and you're set to go.

Kid-friendly version: Substitute part or all of the chocolate chips for mini chocolate lentils.