

Big Fat Peanut Butter Oatmeal Chocolate Chip Cookies



Ingredients

- 1 and 1/2 cups (180g) **all-purpose flour** ([spoon & leveled](#))
- 1 teaspoon **baking powder**
- 1 teaspoon **baking soda**
- 1 teaspoon **salt**
- 1 cup (2 sticks; 235g) **unsalted butter**, softened to [room temperature](#)
- 1 cup (200g) **granulated sugar**
- 1/2 cup (100g) packed light or dark **brown sugar**
- 2 large **eggs**, at room temperature
- 1 cup (260g) creamy **peanut butter**
- 2 teaspoons **pure vanilla extract**
- 2 cups (180g) old-fashioned whole rolled **oats**
- 2 and 1/2 cups (450g) semi-sweet **chocolate chips**, plus more for topping if desired

Instructions

1. Whisk the flour, baking powder, baking soda, and salt together in a medium bowl. Set aside.
2. In a large bowl using a hand mixer or a stand mixer fitted with a paddle attachment, beat the butter on medium-high speed until smooth, about 1 minute. Add the granulated sugar and brown sugar and beat on medium-high speed until creamed, about 2 minutes. Add the eggs, peanut butter, and vanilla and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.
3. Add the dry ingredients to the wet ingredients and mix on low until combined. With the mixer running on low speed, add the oats. Once combined, beat in the chocolate chips. Dough will be thick and sticky. Cover and chill the dough for at least 20 minutes in the refrigerator (and up to 4 days). If chilling for longer than 1 hour, allow to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard.
4. Preheat oven to 350°F (177°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
5. Scoop balls of dough, 2 Tablespoons of dough per cookie, and arrange 3 inches apart on the baking sheets. Bake for 12-14 minutes until lightly browned on the sides. The centers will look very soft.
6. Remove from the oven and allow to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. While the cookies are still warm, I like to press a few more chocolate chips into the tops- this is only for looks!
7. Cookies stay fresh covered at room temperature for up to 1 week.

Notes

- **Make Ahead Instructions:** You can make the cookie dough and chill it in the refrigerator for up to 4 days. Allow to come to room temperature then continue with step 4. Baked cookies freeze well for up to 3 months. Unbaked cookie dough balls freeze well for up to 3 months. Bake frozen cookie dough balls for an extra minute, no need to thaw. [Click here for my tips and tricks](#) on freezing cookie dough.
 - **Peanut Butter:** Use a non-natural peanut butter like Jif creamy or Skippy creamy. I do not suggest using natural style or oily peanut butter as both produce crumbly, fragile, and sandy tasting cookies. (Try this [flourless peanut butter oatmeal cookie](#) if you want to use natural!) Crunchy peanut butter is OK, but I find the cookies taste a little dry with it.
 - Be sure to check out my [top 5 cookie baking tips](#) AND [these are my 10 must-have cookie baking tools](#).
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Revision #2

Created 2020-08-30 14:43:29 UTC by Timothy

Updated 2020-08-30 16:08:55 UTC by Timothy