

GF-Crispy-Chewy-Oatmeal-Peanut Butter Cookies
"Travel Foods" for Car + Bus + Train + Plane
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GF-Crispy-Chewy Oatmeal Peanut Butter Cookies

**"Travel Foods"
for Car + Bus + Train + Plane**

Biking + Hiking + Walking-in-the-Woods

3 cups organic GF-Old Fashioned Rolled Oats, uncooked (toast oats in oven)
½ cup (1 stick) unsalted butter, room temperature
1 cup unsweetened salted smooth peanut butter, room temperature
(such as Teddy's brand)
2 large eggs, room temperature
1 tablespoon mild molasses (such as Grandma's Original)
¾ cup light brown sugar (tightly packed)
1 Tablespoon pure vanilla extract
1 teaspoon ground cinnamon
1 teaspoon salt
1 cup organic raisins, or mixture of dried sour cherries & raisins,
(such as Trader Joe's Montmorency Sour Cherries), room temperature

Preheat oven to 325 degrees F. Position rack in top third of oven. Line two half-sheet pans with parchment.

Toast oats on one half-sheet pan for 17-20 minutes, or until fragrant and lightly toasted. Cool to room temperature. [Don't skip this! Toasted oats make cookies yummy.]

In a large bowl, combine room temperature butter, peanut butter, eggs, vanilla, molasses, and sugar. Sprinkle in cinnamon and salt. Stir until smooth. Add toasted oats and raisins (or mixture of raisins and dried cherries).

With wet hands, roll small ping-pong-sized balls of dough. Dough is very sticky. Wash hands every few times. Arrange 9 dough balls per pan. Use wet fingers to flatten balls to half-inch thickness. Bake 20-22 minutes, or until edges are light brown. For crispy-chewy cookies, bake one pan at a time. Cool on pan 30 minutes.

Cookies are crisp immediately after baking. Cookies soften at room temperature, or kept in a tin, or frozen. Serves: about 1-½ dozen 3-inch cookies.