

Plate Dream

5-Ingredient Peanut Butter Oatmeal Chocolate Chip Cookies

10 min Prep time	**12 min** Cook time	**22 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup natural peanut butter
- [ ] 1 cup rolled oats
- [ ] ½ cup semi-sweet chocolate chips
- [ ] ¼ cup honey
- [ ] 1 large egg
- [ ] Pinch of sea salt (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment.
2. In a bowl, whisk together the peanut butter, honey, and egg until smooth; the mixture will shine.
3. Stir in the rolled oats until just combined; avoid over-mixing so the oats keep their shape.
4. Fold in the chocolate chips and sea salt, letting the chips glisten in the batter.
5. Drop rounded tablespoons onto the prepared sheet, space them about 2 inches apart, and bake for 10-12 minutes until edges turn lightly golden.
6. Allow cookies to cool on the sheet for 5 minutes before transferring to a wire rack; they will firm up as they cool.

Nutrition per serving

120 kcal	4 g	12 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a thicker cookie, chill the dough for 15 minutes before baking.
- If you prefer a crispier edge, bake an extra minute, but watch closely.
- A dash of cinnamon adds a warm spice note without overwhelming the flavor.