

# Virgin Vegetarian

## Peanut butter and oat cookies



A wonderful and pretty healthy snack which is fairly quick to make. It can be varied by either using creamy or crunchy peanut butter or even adding a bit of dried fruit. However this recipe below has been left with the basic ingredients. Make sure they don't disappear too quickly by saving a few, and freezing them for later using the freezing tips.

<b>Preparation time</b>	<b>Cooking time</b>	<b>Diet</b>
Less than 30 mins	10-12 minutes	Vegetarian
<b>Preheat oven</b>	<b>Grease and line</b>	<b>Portions</b>
190°C/gas mark 5	A deep, 32cmx28cm/ 13inx11in tin with baking paper	Serves 24

## Ingredients

200g smooth peanut butter  
 200g brown sugar  
 2 eggs  
 200g porridge oats  
 2 tsp baking powder

## Method

### Step 1

Preheat the oven to 190°C/gas mark 5. Using your large baking tray, line and grease with baking paper.

### Step 2

Ensure the peanut butter is at a consistency which is easy to spread. Whisk together the peanut butter, sugar and eggs in a mixing bowl. Add the oats and baking powder, and mix well until all the ingredients are combined evenly.

### Step 3

Create 24 mini ball shapes by cutting the dough evenly and rolling them into small balls in your hands. They should be around 3cm in diameter. Flatten them gently. Bake in the oven for 10-12 minutes on a baking tray until they turn a gentle golden colour. Cool on a wire rack.

Enjoy!

## Tips

The peanut and oat cookies can keep for a week at a moderate room temperature in an airtight container, but if needed can be frozen for a couple of months. Remember to cool them down completely before freezing. Defrost at room temperature for a couple of hours before eating.