

Peanut Butter Oatmeal Chocolate Chip Cookies

A recipe from Marissa Rothkopf

Marissarothkopf.substack.com

Read through the entire recipe first, just like your Home Ec. teacher admonished. At the end of the recipe here are substitutions and workarounds if you don't have certain ingredients. Also: plan accordingly. Don't bake this when you're absolutely desperate, as the dough needs to refrigerate for two hours first.

Yield: About 5 dozen

What You'll Need

- 1 1/4 cup (150 grams) oat flour (see note below)
- 1 1/2 cups (180 grams) whole wheat flour
- 1/2 cup (60 grams) all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons kosher salt (I use Diamond)
- 1 cup (8 ounces/226 grams) butter, softened
- 2 cups (400 grams) brown sugar, packed
- 1 generous tablespoon vanilla extract
- 3/4 cup (180 grams) peanut butter (I use Skippy; do not use freshly ground)
- 2 large eggs, lightly beaten
- 2 tablespoons milk
- 2 1/4 cups (12 ounces/360 grams) or more of semi-sweet or dark chocolate chips. Or both. (I'm being vague, because you should add what you like, just IMHO please don't use milk, cuz: tooooo sweet here).

What You'll Do:

1. In a medium mixing bowl, whisk together the oat flour, whole wheat flour, all-purpose flour, baking powder, baking soda and salt.
2. In the bowl of a stand mixer (Or use a hand mixer. Or a wooden spoon and really tone those arms and core while you cook.), blend the butter and brown sugar until creamy and fluffy, about 2 minutes. Scrape down the sides of the bowl. Remember the rule of stand mixers: 'ABS' (Always Be Scraping).
3. Mix in the vanilla extract and the peanut butter until smooth, then add half the beaten egg mixture and blend until incorporated. Add the rest of the egg mixture, and then the milk. ABS. Add in the flour mixture in three parts, blending after each addition until just incorporated. Add all the chocolate chips that you want, mix briefly, cover the bowl and let it sit quietly in the refrigerator for at least two hours. This helps to hydrate the oat and wheat flours. Also, you like to rest, why shouldn't dough?

4. Preheat the oven to 325 degrees F. Line baking sheets with parchment paper, and drop dough by the tablespoon, leaving 2 inches between each. Press down lightly on each cookie with a fork. Bake for 8 to 12 minutes or until golden, reversing the sheets halfway through so they bake evenly.
5. Let cool a few minutes so you don't burn your tongue on molten chocolate chips. Both dough and baked cookies freeze well.

Possible substitutes:

- Hate whole wheat flour? Or just don't want to go out and get some? Use all white flour.
- I usually buy oat flour (Bob's Red Mill, for instance), but when I can't find it, I make my own. Puree instant oats in a blender or food processor until flour-like.
- And yes, chunky peanut butter is a lovely choice. So are raisins if you are so inclined. But really, why?