



## Whole Grain Peanut Butter Chocolate Chip Cookies



Sargent Choice Nutrition Center

*This classic cookie recipe came from a love of the Original Tollhouse Chocolate Chip Cookie, which most people are familiar with and love. Here, it's been modified to make it whole grain and heart-healthy, but still delicious!*

### INGREDIENTS

1 cup whole wheat flour  
1 1/4 cups quick-cooking oats  
1 tsp. baking soda  
1/2 tsp. salt  
1/2 cup peanut butter  
1/3 cup olive oil  
1/4 cup granulated sugar  
1/2 cup packed brown sugar  
1 tsp. vanilla extract  
2 large eggs  
2/3 cup mini semisweet chocolate chips  
1 cup chopped nuts

### INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Combine flour, oats, baking soda, and salt in small bowl.
3. Beat oil, peanut butter, sugars, and vanilla extract in large mixing bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture.
4. Stir in chocolate chips and nuts.
5. Drop by rounded tablespoon onto ungreased baking sheet. Bake for 8 to 10 minutes.
6. Cool on baking sheets for 2 minutes; remove to wire racks.

Recipe courtesy of **Sargent Choice Nutrition Center at Boston University**

**makes:** 2 dozen cookies