



# Peanut Butter Oatmeal Cookies

## INGREDIENTS (Yield: 26 cookies)

- Cooking spray or parchment paper
- ¼ cup unsalted butter
- 2 ounces (1/4 cup) reduced-fat cream cheese
- 10 tablespoons natural peanut butter (chunky or creamy)
- ¾ cup packed brown sugar
- ¾ cup granulated sugar
- 1 egg
- 1 tablespoon vanilla extract
- 1 cup old-fashioned oats
- 2/3 cup all-purpose flour
- ½ cup white whole-wheat flour
- 1 teaspoon baking soda
- ¼ teaspoon salt

NUTRITION INFORMATION: 136 Calories; 5 grams Fat; 1-gram Saturated Fat; 9 mg Cholesterol; 120 mg Sodium; 24 grams Carbohydrates; 1 grams Fiber; 2 grams Protein; 10 mg Calcium

## DIRECTIONS

1. Preheat oven to 375 degrees Fahrenheit. Coat a cookie sheet with cooking spray or line with parchment paper; set aside.
2. In a medium bowl, cream together butter, cream cheese, peanut butter, brown sugar, granulated sugar, egg, and vanilla. In a separate bowl, combine oats, all purpose flour, whole-wheat flour, baking soda, and salt and stir into sugar mixture.
3. Scoop slightly heaping tablespoons onto prepared baking sheet and flatten slightly.
4. Bake 10 to 12 minutes. Remove from cookie sheet and cool on a wire rack.