

Peanut Butter Chocolate Chip Oatmeal Cookies

adapted slightly from my grandma's Rainbow Cookie recipe

Ingredients

- 1 stick (1/2 cup) butter
- 1 1/2 cups peanut butter
- 1 cup brown sugar
- 1 cup granulated sugar
- 1 tsp light corn syrup
- 1 tsp vanilla extract
- 4 eggs
- 4 1/2 cups traditional rolled oats
- 1/2 cup chocolate chips
- 1/2 cup walnuts
- 1/2 cup M&Ms (or chocolate chips)

Directions

1. Preheat the oven to 350 degrees F. Line 2 cookies sheets with parchment paper or Silpat mats.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and peanut butter.
3. Add the sugar, brown sugar, corn syrup, and vanilla extract. Mix to combine.
4. Beat in the eggs.
5. Mix in the rolled oats and chocolate chips. If you are just using chocolate chips (no M&Ms), add all of the chocolate chips at this time.
6. To form the cookies, scoop about 1/4 cup of cookie dough and place them about 2 inches apart onto the prepared cookie sheets; you should get about 8 cookies on each pan. Using the bottom of a measuring cup or glass, gently flatten the cookie dough slightly.
7. If you are using the M&Ms, top each cookie with 3-4 M&Ms.
8. Bake the cookies for 20-25 minutes.
9. Transfer the finished cookies to a wire rack to cool completely. Store in an airtight container.

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