Gluten Free Peanut Butter Oatmeal Chocolate Chip Cookies

Yield: about 4 dozen

Ingredients:
¾ cup butter, softened
½ cup peanut butter
1 cup granulated sugar
½ cup brown sugar, packed
1 teaspoon baking powder
½ teaspoon baking soda
2 eggs
1 teaspoon vanilla
1 ¼ cups Pamela's Baking and Pancake Mix
2 cups rolled oats, gluten free
1 cup semi-sweet chocolate chips

Directions:
Preheat oven to 375 degrees.

In a large mixing bowl beat butter and peanut butter with an electric mixer on medium-high speed about 30 seconds or until combined. Add granulated sugar, brown sugar, baking powder, and baking soda. Beat until combined, scraping the sides of the bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the baking mix as you can with the mixer. Stir any remaining baking mix in by hand. Stir in rolled oats and chocolate chips by hand.

Drop dough by rounded teaspoons (use a small scoop if you have one) 2 inches apart on an ungreased cookie sheet. Bake for 8-10 minutes or until lightly golden brown. Let cool on pan for a few minutes before removing to a wired cooling rack.

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