



## Cocoa-Oat-Peanut Butter Cookies

{adapted from [Midwest Living](#)}

2 cups unbleached all-purpose flour  
1 cup white whole wheat flour (not regular whole wheat)  
2 cups rolled oats  
3 TBSP natural cocoa powder  
2 teaspoons baking soda  
1/2 teaspoon salt  
1 cup salted butter, softened  
1 cup unsalted butter, softened  
1 cup smooth peanut butter  
1 & 1/2 cups sugar  
1 & 1/2 cups light brown sugar  
3 eggs  
2 teaspoons vanilla  
2 cups semisweet chocolate chips  
1 cup bittersweet chocolate chips

Preheat oven to 350. Line cookie sheets with parchment paper.

Whisk together the flour, oats, cocoa powder, baking soda and salt. Set aside.

In a large bowl of an electric mixer, beat the butter and peanut butter until smooth. Add the sugars and beat until combined.

Add the eggs and vanilla and beat until incorporated, scraping down the bowl as necessary. In 3 additions, add the flour mixture on low speed, just until combined. Stir in the chips.

Drop the dough by the rounded tablespoon onto the prepared sheets and bake about 12-14

minutes. Removed from oven and let sit on the cookie sheets for 1 minute. Remove from wire rack to cool completely.

Make some cookies now and freeze some dough for later. Wrap well and freeze up to 6 months. Thaw in the refrigerator and bake as directed.