

Date, Walnut, Peanut butter & Oatmeal Cookies

Servings: 25



Prep
15 m

Bake
15 m

Ready
30 m



About:

This hearty gluten-free, no sugar added cookie combines the rich earthy flavor of walnuts and the naturally sweet taste of California Deglat Noor Dates in a well-balanced treat. Creamy peanut butter and made from scratch date paste creates a cookie that is soft and decadent.

Ingredients:

- 1 ½ cups Champion® Pitted Dates
- ¾ cup Creamy Peanut Butter
- 1 tbsp Unsalted Butter, Softened
- 1 large Egg
- ½ tsp Vanilla Extract
- ½ tsp Baking Soda
- ¼ tsp Iodized Salt
- 1 ½ tbsp Old Fashioned Oats
- ½ cup Champion® Chopped Dates
- ⅓ cup Chopped Walnuts

Directions:

Preheat oven to 350 °F.

Cut pitted dates in half to check for pits or pit fragments. Place halved, pitted dates in a food processor and mix on high speed for 1 - 2 minutes or until a paste like consistency is reached.

In a kitchen mixer, cream together date paste, peanut butter, and softened butter for 3 - 5 minutes. Stop mixer, add egg and vanilla to the mixture. Continue to mix on medium speed for 3 - 5 minutes.

In a separate bowl combine baking soda, salt, and oats. Reduce mixer speed to low and slowly add dry ingredients to mixer and incorporate for 1 - 2 minutes or until blended. Add chopped dates and chopped walnuts, and mix for an additional minute or until blended.