

Gluten Free, No Sugar Added, Peanut Butter, Oatmeal & Raisin **Cookies**

Servings: 25



Prep
15m

Bake
13-15 m

Ready
30 m



About:

Bring the taste of childhood back with this PB&J inspired gluten-free, no sugar added cookie. This guilt free treat, boasts the rich nutty flavor of peanut butter and the sweet impactful taste of the California Raisin. Natural oats lend to this hardy, filling, and indulgent treat that is sure to please the child within all of us.

Ingredients:

- 1 ½ **cups** Champion® Pitted Dates
- ¾ **cup** Creamy Peanut Butter
- 2 **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® Raisins

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 raisins and mix for an additional minute or until blended.

Using a Tablespoon measure, generously scoop, remove, and hand roll dough into a ball. Slightly flatten with the palm of your hand and place on parchment lined cookie sheet. Bake for 13 - 15 minutes. Cool on a wire rack. Enjoy