

Kitchen Sink Cookies

Prep Time: 20 minutes

Cook Time: 12 minutes

Ingredients

1 cup melted unsalted butter
1 cup org. sugar
1 cup org. sucanat or raw cane juice crystals or dark brown sugar
2 eggs
1/2 cup natural peanut butter
1 Tbsp good quality vanilla
2 cups GF all purpose flour blend: make sure to gently spoon into measure cup then swipe.
1/2 tsp xanthan or guar gum (omit xanthan/guar gum if your own blend already has it in)
1 tsp baking soda
1 tsp baking powder
1/2 tsp salt
1 cup GF oats
1 cup GF rice crispy's
1 cup chocolate chips

Instructions

Dry ingredients: In a medium size bowl add flour blend, soda, baking powder and salt. Set aside.

In another bowl add together: oats, rice crispy's and chocolate chips.

Melt butter in a sauce pan and set aside off heat. In bowl of a stand mixer with paddle attachment add the sugars and the melted butter. Mix until the mixture starts to lighten and cream up. About 1-2 minutes on medium speed.

Add eggs one at a time and blend well. Add peanut butter and vanilla, blend well.

Add your dry ingredients and blend well. Add oat, crispy's and chips and stir in.

Let sit on counter for 30 minutes. Drop by scoop full onto parchment lined cookie sheet.

Bake 10-12 minutes depending on size of cookie.