

Peanut Butter Chocolate Granola Cookies

Submitted by Alison Long as found at www.crunchycreamysweet.com



1 cup smooth peanut butter
1 large egg
1 cup light or dark brown sugar
1 cup granola cereal
1/2 cup semi-sweet chocolate chips

Preheat oven to 350°. Line a baking sheet with parchment paper or silicone baking mat.

Place peanut butter and brown sugar in a large mixing bowl of a stand mixer. Mix until combined, 30 seconds. Add egg and mix in until the dough is smooth. Add granola and chocolate chips and mix on low just until incorporated.

Scoop 1½ tablespoon size scoops of dough onto the prepared cookie sheet. Bake 9 to 10 minutes. The cookies will be fragile at this point, so let them cool for 5 to 7 minutes. Store in an airtight container for up to 5 days.