



# Choc Chunk Peanut Butter Cookies

EASY • 30 MINS

Made with honey instead of sugar, these one-bowl, flourless cookies are great to make with kids and fill up the cookie jar. You can add extra peanuts, dip them in chocolate or make them choc-free – the options are endless for this staple recipe.



SKILL LEVEL  
Easy

PREP TIME  
15 mins

COOKING TIME  
12 mins

SERVINGS  
12

Visit [capilanohoney.com.au](https://capilanohoney.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanoHoney on Instagram or Facebook and you could be featured on our page!



## Ingredients

- 250 (1 cup) thick-style peanut butter
- 180g ( ½ cup) Capilano Organic Raw Honey
- 1 egg
- 1 cup rolled oats
- ½ tsp bicarb soda
- 1 tsp vanilla bean paste
- 100g milk or dark cooking chocolate chunks

## Used in this recipe



### ORGANIC RAW HONEY

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

**Discover a Premium Taste**  
Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

**Australian Certified Organic**  
This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

**Make the Sweet Switch**  
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

## Method

1. Preheat oven to 160°C (fan forced). Line two cookie trays with baking paper.
2. Place oats in a food processor and pulse until a fine flour is formed.
3. In a large bowl, combine peanut butter, honey, eggs, vanilla and choc chunks. Mix well with a spoon, then add in oats and bicarb soda, mix well to combine. Chill mixture for 30 minutes to firm up.
4. Roll tablespoons of dough and place onto cookie sheet, 5cm apart. Use the back of a fork to make a cross hatch on top to flatten slightly. Transfer sheets to the fridge to chill for an additional 20-30 minutes.
5. Bake for 10-12 minutes until lightly golden. Cookies will be soft, allow to cool on trays to firm up slightly, then transfer to a cooling rack to cool completely.
6. Store in an airtight container at room temperature for up to 5 days.

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