



Peanut Butter Oatmeal Chocolate Chunk Cookies

½ cup all-purpose flour	½ cup granulated sugar
½ cup whole wheat flour	½ cup packed brown sugar
1 cup quick-cooking oats	½ cup peanut butter
½ teaspoon baking soda	1 egg
½ teaspoon baking powder	1 ½ teaspoons vanilla
¼ teaspoon salt	1 ½ cups chocolate chunks
½ cup butter, softened	

1. Preheat oven to 375 degrees F. Mix flour, oats, baking soda, baking powder and salt; set aside.
2. Beat butter, sugars and peanut butter in large bowl with electric mixer on medium speed until light and fluffy. Add egg and vanilla; mix well. Gradually add flour mixture, mixing until well blended after each addition. Stir in chocolate.
3. Drop heaping tablespoonfuls of dough, 2 inches apart, onto ungreased baking sheets.
4. Bake 10 to 12 min. or until lightly browned. Cool 1 min.; remove from baking sheets to wire racks. Cool completely.