

Winn✓Dixie



Ingredient List

1/4 cup hazelnut spread
1/4 cup peanut butter
1/2 cup butter (or margarine)
1/2 cup milk 1/4 cup cocoa powder
2 cups sugar
3 cups quick oats
1 teaspoon vanilla
1 pinch of salt

Directions

Over medium heat, bring just to a slow boil the sugar, cocoa, milk and butter. Stir mixture every few seconds to prevent clumping and burning on the bottom.

After the mixture reaches boiling temperature, remove from heat. Stir in vanilla, salt, peanut butter, hazelnut spread and oats. Stir until all ingredients are thoroughly combined.

Use two tablespoons to form the cookies and drop onto wax paper. If you want to, you can lightly press the cookies on top to flatten them a little more into a cookie shape. Let the cookies cool. (Or, try a few while they are warm and gooey!)

These cookies are also great out of the refrigerator as a cool treat.

* Sub coconut sugar for granulated sugar to make these cookies an even more healthy option!