

Easy Chocolate Chip Peanut Butter Cookies

A diabetic-friendly recipe

Ingredients:

- Cooking spray
- 2 cups smooth natural peanut butter
- 2 cups granulated Splenda
- 2 large eggs
- 1/2 cup oats
- 1 cup miniature dark chocolate chips



Directions

1. Preheat oven to 350°F. Spray a baking sheet with cooking spray.
2. Combine peanut butter, Splenda, and eggs in a medium bowl. Fold in oats and chocolate chips.
3. Drop dough by tablespoonful onto the prepared baking sheet.
4. Bake 8 minutes. Allow to cool before serving.

Makes 24 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.