

100% EMPLOYEE OWNED



VALRHONA
Milk Chocolate
WAFERS

35%
COCOA

Smooth and rich with the
perfect amount of sweetness.

NET WT 16 OZ (1 LB) 454g

Milk Chocolate Chunk Peanut Butter-Oatmeal Cookies

MAKES ABOUT 30 COOKIES

Sweet, smooth milk chocolate is the perfect flavor match for the salty, chunky peanut butter in this chewy cookie.

- 1/2 cup (106g) brown sugar
- 1/4 cup (50g) granulated sugar
- 2/3 cup (170g) chunky peanut butter
- 4 tablespoons (57g) unsalted butter, softened
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 large egg
- 1 cup (89g) quick-cooking oats
- 2/3 cup (82g) King Arthur Unbleached All-Purpose Flour
- 2 tablespoons (28g) milk
- 1 cup (170g) Milk Chocolate Wafers, chopped

DIRECTIONS

Preheat oven to 350°F. Lightly grease or line with parchment two baking sheets.

Combine sugars, peanut butter, butter, salt, baking soda, and vanilla, beating until smooth. Mix in egg. Stir in oats and flour, then milk and chopped Milk Chocolate Wafers. Scoop tablespoons of dough 1 1/2" apart onto prepared baking sheets.

Bake for 12 to 14 minutes, until golden brown. Remove from oven and transfer to rack to cool.

BEST IF USED BY:

Nutrition Facts

30 servings per container

Serving size 5 pieces (15g)

Amount per serving

Calories **90**

% Daily Value*

Total Fat 6g **8%**

Saturated Fat 3.5g **18%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 10mg **0%**

Total Carbohydrate 8g **3%**

Dietary Fiber 0g **0%**

Total Sugars 8g

Includes 6g Added Sugars **12%**

Protein 0g

Vitamin D 0mcg **0%**

Calcium 30mg **2%**

Iron 0mg **0%**

Potassium 50mg **2%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: SUGAR, COCOA BUTTER, WHOLE MILK POWDER, COCOA BEANS, SOY LECITHIN (EMULSIFIER).

CONTAINS: MILK, SOY.

KING ARTHUR BAKING COMPANY, INC.
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For information on allergens
and cross-contact prevention, visit:
KingArthurBaking.com/allergen-program

Store cool and dry.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
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