



# TAILGATING EATS FOR BLAZER FANS

## UAB ULTIMATE COOKIES

### INGREDIENTS

- 1 cup natural creamy or chunky peanut butter (only peanuts + salt)
- 2 tablespoons melted butter or ghee (melted coconut oil will also work)
- 2/3 cup packed brown sugar or coconut sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 cup gluten free old fashioned rolled oats
- 1/2 tsp baking soda
- 1/2 tsp cinnamon, optional
- 1/4 cup M&M's, plus more for topping
- 1/4 cup dark chocolate chips
- 1/4 cup chopped pecans or walnuts
- 1/4 cup unsweetened shredded coconut

### DIRECTIONS

1. Preheat oven to 350 degrees. Line a large baking sheet with parchment paper.
2. In a large bowl, mix peanut butter, butter/ghee, brown sugar, eggs and vanilla extract until smooth.
3. Stir in oats, baking soda, cinnamon plus M&M's, chocolate chips, nuts and shredded coconut.
4. Scoop rounded balls of dough onto prepared baking sheet, leaving 2 inches of space in between. Top each with a few M&M's.
5. Bake 10-13 minutes until edges are barely golden brown. Allow cookies to sit on cookie sheet for 5-10 minutes before transferring to a wire rack to finish cooling.



*Recipe courtesy of ambitiouskitchen.com*