

# monster cookies

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## Monster Cookies

Peanut butter, oats, chocolate chips and candy-coated chocolates, with no flour at all. The recipe appeared in the American Midwest in the 1970s, usually in church and community cookbooks and usually scaled to a dozen eggs and a five-pound tub of peanut butter — it is a cookie built for a crowd.

The flourless part is not a gluten-free gimmick that came later. It is original: peanut butter and oats between them supply all the structure the cookie needs.

## What makes it work

- **Peanut butter is the flour.** Its protein and fibre set the dough. Use the emulsified supermarket kind; natural peanut butter separates and the cookie goes greasy. See [Peanut Butter](#).
- **Oats must be old-fashioned rolled.** Quick oats absorb faster and give a pasty, dense cookie; see [oats](#).
- **Rest the dough 30 minutes** even though it needs no chill for spread. The oats need that long to take up moisture, or the baked cookie is sandy.
- **Add the candy shells on top, not in.** Mixed through the dough, the coloured shells crack and bleed. Press them into the tops of the balls before baking.
- **Naturally gluten-free** if the oats are certified — see [Gluten Free Grains](#).

## Ingredients

Makes about 30 large cookies.

- 340 g smooth peanut butter
- 115 g unsalted butter, softened
- 200 g light brown sugar
- 150 g granulated sugar
- 3 [eggs](#)
- 2 tsp vanilla — see [Pure vanilla extract](#)
- 8 g baking soda
- 5 g fine salt
- 400 g old-fashioned rolled [oats](#)
- 200 g chocolate chips — see [Chocolates](#)
- 200 g candy-coated chocolates, half reserved for the tops

## Method

Beat the peanut butter, butter and both sugars until smooth, two minutes. Beat in the eggs one at a time and the vanilla.

Stir in the soda and salt, then the oats, then the chips and half the candies. The dough is heavy; a wooden spoon beats a stand mixer past this point.

Rest 30 minutes at room temperature. Scoop 60 g balls, press the reserved candies into the tops, and space them well apart.

Bake **175 °C / 350 °F for 11–13 minutes**, until set at the edges and soft in the centre. Cool ten minutes on the tray — with no flour they are fragile hot.

## Notes

- **Scales linearly and predictably**, which is why the church-cookbook versions run to 12 eggs. The dough keeps five days refrigerated and freezes as scooped balls for three months.
- Swap the candies for raisins, dried cranberries, or chopped [almonds](#) and the cookie stops being a

monster cookie and starts being an oatmeal cookie.

- **Keeps four days** in a tin with a slice of bread to hold the moisture.

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