PEACHES AND CREAM OATMEAL CHEWIES

CalamityPams.com (CP000002)



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½ Cup Butter, softened ½ Cup Brown Sugar, packed

¹/₄ Cup granulated Sugar 1 large Egg

½ tsp. Vanilla¾ Cup all-purpose Flour1½ Cups Oats½ tsp. Baking Soda

Pinch of Salt ½ Cup dried Peaches, chopped ½ Cup Walnuts, chopped ½ Cup White Chocolate Chips

Cream together the **butter**, **brown sugar** and **granulated sugar** until light and fluffy. Slowly add the **egg** and **vanilla**; continue mixing. In a small bowl, add the **flour**, **oats**, **baking soda** and **salt**; mix until combined. Slowly add the flour mixture to the creamed mixture; mix well. Stir in the **peaches**, **walnuts** and **white chocolate chips**. Drop by tablespoonfuls onto parchment-lined cookie sheet; press down to lightly flatten. Bake at <u>350 degrees</u> for <u>10 to 14 minutes</u> or until golden brown. Allow cookies to cool for <u>1 minute</u> before removing to cooling racks to cool completely.

Makes 2 dozen cookies.
