# Gluten Free Garbage Cookies

**1 cup gluten free baking flour**

**1 1/2 cups gluten free oats, quick cooking or old fashioned are fine**

**1 teaspoon baking soda**

**1/4 teaspoon kosher salt**

**4 tablespoons unsalted butter, room temperature**

**1/2 cup creamy peanut butter**

**2 large egg**

**1 teaspoon vanilla extract**

**1 cup packed light brown sugar**

**½ cup semi-sweet chocolate chips**

**½ cup chocolate candies**

## DIRECTIONS

- *Preheat your oven to 350°F. Line a rimmed baking sheet with parchment paper*
- *In a medium-size bowl add the flour, oats, baking soda, and salt. whisk to combine.*
- *In a large bowl in this order, add the butter, peanut butter, egg, egg yolk, vanilla, and brown sugar. mix well.*
- *Add the dry ingredients into the large bowl. mix until **just combined**. Add the chocolate chips and candies. mix until the pieces are evenly distributed throughout the dough. dough will be thick but not stiff.*
- *Using a spoon, scoop the dough up and form into ball, working the dough as little as possible. Place 1-2 inches apart (based on size of cookies)*
- *Place the baking sheet in the preheated oven and bake for 7-12 minutes, or until the cookies are lightly brown around the edges, set in the center and the top of each cookie has taken on a crackled appearance.*
- *Allow the cookies to sit on the baking sheet for 10 minutes or until set.*
- *After cooled, place into airtight container. Good for a few days. Cookies can be placed into an airtight container and put into freezer.*
- *Dough can be made and frozen immediately*