



“Aunt Jane’s” Magic Carob-Peanut Butter Cookies (a.k.a. “Zoom-Zoom Cookies”)

This is my own particular variation on an older cookie recipe and is very forgiving (i.e. easy for the average baker). Yields about 6-8 dozen cookies and can easily be cut in half. ***These are high energy treats (like granola bars) for performance events.***

Skiff says “Yum!”

Dry ingredients:

4 cups of unbleached all purpose flour

1 cup of wheat germ

1 cup of plain instant oatmeal (dry)

1 tsp. salt (optional, if no salt in the peanut butter)

2 cups (1 bag) of carob chips (coarsely chopped to make finer pieces, food processor works best)

Wet ingredients:

16-18 oz. of CREAMY peanut butter

4 TBS molasses (or honey)

2 eggs

1/2 cup vegetable oil

1 cup water

Preheat oven to 350. Mix together dry ingredients and set aside. Beat wet ingredients together. Fold dry ingredients into wet. This gets pretty firm and heavy (like regular biscuits) so you will have to do the final mixing by hand. Turn out onto a floured table/board and knead lightly to blend all ingredients. Cut dough into quarters, roll into uniform cylinders, cover in plastic wrap and chill for at least ½ hour.

Cookie options: Roll or press out to approx. 1/3-inch thick (on a lightly floured table/board) and cut with cookie cutter or pizza cutter (for mass production). Or simply cut 1/3-inch slices off of cylinders. Ultimately, these go on an ungreased cookie sheet and are baked for about 20-25 minutes at 350 F. Bake until the bottoms are a medium brown. ***There are no preservatives, so refrigerate/freeze after baking.*** (Hint: The carob will melt a bit during baking, so baking on parchment paper helps with clean up).