**Double-Sided Cookies**

Ever have trouble deciding what your favorite cookie is? With these, you don’t have to choose! One part oatmeal chocolate chip, one part chocolate peanut butter, all delicious! This batch makes about 40 cookies — if you don’t want to make them all at once, freeze the cookie dough balls for ready-to-bake cookies whenever you need a sweet pick-me-up!

**Ingredients**

**OATMEAL CHOCOLATE CHIP COOKIES**

* 1 ½ cups all purpose flour(185 g)
* 1 ½ teaspoons baking soda
* 1 teaspoon kosher salt
* 1 cup old fashion oat(100 g)
* 1 ½ sticks unsalted butter, softened
* 1 cup light brown sugar(220 g)
* 1 teaspoon vanilla extract
* 1 large egg
* 1 cup chocolate chips(175 g)

**CHOCOLATE PEANUT BUTTER COOKIES**

* 1 ½ cups all purpose flour(185 g)
* ¼ cup cocoa powder(30 g)
* 1 ½ teaspoons baking soda
* 1 teaspoon kosher salt
* 1 stick unsalted butter
* 1 cup creamy peanut butter(240 g)
* 1 cup light brown sugar(220 g)
* 1 teaspoon vanilla extract
* 1 large egg

**Preparation**

* Preheat the oven to 350°F (180°C). Line 2 baking sheets, or as many as you have, with parchment paper.
* Make the oatmeal chocolate chip cookie dough: In a medium bowl, sift together the flour, baking soda, and salt. Add the oats and stir to incorporate, then set aside.
* In a large bowl, cream together the butter, brown sugar, and vanilla with an electric hand mixer on medium speed until smooth, about 3 minutes. Add the egg and beat to incorporate.
* Add the dry ingredients to the wet ingredients and mix until just combined. Add the chocolate chips and fold to incorporate with a rubber spatula. Set the dough aside.
* Make the chocolate peanut butter cookie dough: In a medium bowl, sift together the flour, cocoa powder, baking soda, and salt. Set aside.
* In a large bowl, cream together the butter, peanut butter, brown sugar, and vanilla with an electric hand mixer on medium speed until smooth, about 3 minutes. Add the egg and beat to incorporate.
* Add the dry ingredients to the wet ingredients and mix until just combined.
* Scoop 1 tablespoon of oatmeal cookie dough and 1 tablespoon of peanut butter cookie dough and roll together in a ball. Repeat with the remaining dough.
* Place the cookies at least 2 inches (5 cm) apart on a baking sheet, press down lightly to flatten, and bake for 12 minutes, or until golden brown. Let cool for 10 minutes.
* Enjoy!