Kate's Sweets
Cookies, Cakes, and More!

Peanut Butter Chocolate Chip Cookies

Soft and chewy peanut butter cookies with chocolate chips mixed in.

yield: 2 dozen cookies
prep time: 15 minutes
total time: 27 minutes

Ingredients:

- 1 cup smooth peanut butter
- ¾ cup brown sugar
- ½ tsp. baking soda
- pinch of salt
- 1 large egg
- 1 tsp. vanilla extract
- ½ cup chocolate chips

Directions:

Preheat oven to 350 degrees F. In an electric mixer fitted with the beater attachment, cream the peanut butter, sugar, baking soda, and salt at medium speed until well-blended. Stop to scrape the sides of the bowl when necessary. Add the egg and vanilla, and blend on low-medium speed until incorporated. Stir in the chocolate chips.

Scoop the dough by the tablespoonful onto parchment-lined baking sheets. Using three fingers flatten the dough slightly. They will rise a bit but not much, so it is nice to flatten them a bit before. Bake the cookies for 12 minutes or until slightly hardened. You will want to take them out before they are brown on the edges. They will harden further after cooling. Allow to cool on the sheets and then transfer to an airtight container for storage.

recipe adapted from: King Arthur Flour

© Kate's Sweets
http://katessweets.weebly.com/blog/peanut-butter-chocolate-chip-cookies