

Peanut Butter Chocolate Chip Cookies

Makes 24

- 113 g unsalted butter melted
- 133 g creamy peanut butter
- 50 g granulated sugar
- 134 g packed brown sugar
- 1 tsp vanilla extract
- 1 large egg
- ½ tsp baking soda
- ½ tsp salt
- 155 g all-purpose flour
- 213 g chocolate chips



1. Cream **butter** with **peanut butter** until smooth with an electric or stand mixer.
2. Add **brown sugar** and **granulated sugar** and mix until creamy.
3. Beat in **vanilla, egg, baking soda, and salt.**
4. Mix in **flour** slowly until cookie dough forms.
5. Stir in **chocolate chips.**
6. Scoop 2 T sized cookie dough balls onto cookie sheets covered with parchment paper or silicone baking mats. **Chill 30 minutes.**
7. Preheat oven to **180°C.**
8. Press cookie dough balls flat with the tines of a fork.
9. **Bake cookies for 8-12 minutes,** or until slightly brown on the bottom and the top just loses the wet cookie dough look. **(Closer to 8 minutes.)**

Store in an airtight container for up to 3 days or freeze for up to one month.

<https://www.crazyforcrust.com/peanut-butter-chocolate-chip-cookies/#wprm-recipe-container-44812>