

Chocolate Peanut Butter Cookies

Ingredients

- 1 cup all-purpose flour
- 6 Tbsp Hershey's cocoa powder
- ½ tsp baking soda
- ¼ tsp salt
- 2/3 cup softened unsalted butter (approx. 10 ½ Tbsp)
- 1 cup white sugar
- 1 egg at room temperature
- 1 tsp vanilla extract
- 1 bag (10 oz) Reese's peanut butter chips

Directions

1. Heat oven to 350 degrees
2. Mix flour, cocoa, baking soda and salt in small bowl and set aside.
3. Using a stand mixer, beat butter and sugar until fluffy, add the egg and vanilla, scrape the inside of the bowl and beat a little more.
4. Slowly beat in the flour mixture, then add the bag of peanut butter chips.
5. Drop by rounded teaspoons onto parchment lined cookie sheets.
6. Bake 8-9 minutes, then cool on wire racks.
7. Makes 3-4 dozen cookies depending on size.