

To Die For Peanut Butter Chocolate Chip Cookies

If there are two things that are meant to go together, it's chocolate and Peanut butter! These are wonderfully soft, buttery and chocolatey! Enjoy with Cold Milk or a cup of tea!!

- ½ cup Peanut Butter
- ½ cup Butter softened
- ⅓ cup Brown Sugar
- ⅓ cup White Sugar
- 1 ¼ cups All-purpose Flour
- ½ teaspoon Baking Soda
- ½ teaspoon Salt
- ½ teaspoon Vanilla Extract
- 1 Egg
- ½ Cup Dark Chocolate Chips



Instructions

1. In the bowl of your stand mixer, cream together brown sugar, white sugar, peanut butter and butter. Mix over medium speed until smooth. Beat in the egg and vanilla extract. (You can also mix in a bowl with a fork or rubber spatula.)
2. In another bowl, combine flour, baking soda and salt.
3. Add dry ingredients to the wet ingredients and mix over medium speed until well incorporated.
4. Add ½ cup chocolate chips
5. Transfer dough to a bowl and cover. Place dough in the fridge to chill for one hour.
6. Preheat oven to 375 degrees.
7. Line a baking sheet with parchment paper or silicone baking mat.
8. Roll about 1-½ tablespoons of dough into a ball and transfer to baking sheet. Gently press dough down with back of fork in crisscross pattern.
9. Transfer to oven and bake for 9-12 minutes until edges are golden.
10. When done, transfer cookies to cooling rack. Enjoy!

