

# Peanut Butter-Chocolate Chip Cookies

## Ingredients

¾ cup peanut butter  
¼ cup unsalted butter, softened  
¾ cup granulated sugar  
¾ cup packed brown sugar  
2 teaspoons pure vanilla extract  
2 large eggs  
2¼ cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
1 package (12 ounce) chocolate chips

## Preparation

1. Heat oven to 375 degrees.
2. In a large bowl, beat together peanut butter, butter, granulated sugar and brown sugar until slightly fluffy. Mix in vanilla and eggs.
3. In a medium bowl, whisk together flour, baking soda and salt. Gradually add to creamed mixture until incorporated. Stir in chocolate chips by hand.
4. With a small cookie scoop (2 teaspoons), place the dough on ungreased cookie sheets, about an inch apart. Bake 10 minutes. Let sit on cookie sheet about five minutes before moving to wire rack to cool completely.

*Yields about 4 dozen cookies*

## Notes

- Since I use more peanut butter, the cookies don't flatten on their own. Leave them as mounds, or lightly flatten into thick disks before baking. Since they are very moist before cooling, you may also press the cookies slightly while they are still sitting on the baking sheet after baking.