

RECIPE FROM *BiteME* BY BETH BOLDEN



dark chocolate peanut butter cookies

recipe adapted from Sally's Baking Addiction

Ingredients:

2 1/2 cups all-purpose flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt

1 cup (2 sticks) softened butter
1/2 cup granulated sugar
1 1/4 cups light brown sugar
2 large eggs
2 cups creamy peanut butter
2 tsps vanilla extract

1 1/2 cups dark chocolate chips

1. Whisk the flour, baking powder, baking soda, and salt together in a medium-sized bowl.
2. Using a hand mixer or a stand mixer fitted with a paddle attachment, cream the butter and both sugars together on medium speed until smooth, about 1-2 minutes. Add the eggs and beat on high until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed. Add the peanut butter and vanilla, then mix on high until combined.
3. Add the dry ingredients to the wet ingredients and mix on low until combined. With the mixer running on low speed, add the chocolate chips. Dough will be thick and soft.
4. Preheat oven to 350°F. Line 2-3 large baking sheets with parchment paper or silicone baking mats. Roll cookie dough into large balls, about 2-3 tablespoons of dough per cookie. Or use a cookie scoop. I love mine!
5. Bake each batch for 14-15 minutes until lightly browned on the sides. The centers will look very soft. Let cookies cool on the baking sheets for 5 minutes before transferring to a wire rack to cool completely.

