

Chocolate Peanut Butter Cookies

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Ingredients:

2 cups of flour.
1 ½ cups of peanut butter.
1 ½ cups of light brown sugar, packed.
1 cup of chocolate chips.
1 cup of butter.
1 medium egg.
2 teaspoons of vanilla.
1 teaspoon of baking soda.

Directions:

In a suitably sized mixing bowl, cream the butter and the sugar until light and fluffy.

Add the peanut butter, egg and vanilla and beat.

Blend the flour and baking soda, then gradually add to creamed mixture.

Fold in the chocolate chips.

Refrigerate the dough for 60-90 minutes.

Preheat your oven to 350°F (175°C).

Shape the dough into ¾-inch balls.

Place on ungreased cookie sheets, about three inches apart.

Flatten each ball into a cookie about 1 ½ inches wide.

Bake for about 18 minutes or until lightly browned.