



## Peanut Butter Chocolate Chip Cookies

This cookie was versatile as we made 3 varieties out of the one dough. See below for the different types.

Yield: 2 dozen cookies

Oven preheated to 350°F

2 baking sheets lined with parchment paper

3 cups	all-purpose flour
1-1/2 cups	granulated sugar
1 cup	packed light brown sugar
2 tsp	baking soda
1 cup	vegetable shortening
1 cup	creamy peanut butter, room temperature
1/4 cup	whole milk
1-1/2 tsp	pure vanilla extract
2 large	eggs
1 cup	semi-sweet chocolate chips
1 cup	peanut flavored chips

In the bowl of a mixer using the paddle attachment, add flour, sugars, soda, shortening, peanut butter, milk, vanilla and eggs. Blend until fully mixed. Scrape down the bowl and the sides. Blend for 3 minutes

Stir in the chips. Scoop dough onto baking sheets, place in preheated oven until light brown, about 12-14 minutes. Let cool on baking sheet. Remove after 20 minutes and cool on rack.

### Variations:

*Original Peanut Butter Cookies:* Omit semi-sweet chips and peanut chips and add 1 cups of chopped peanuts.

*Peanut Black and White Cookies:* Omit the peanut flavored chips and add 1 cup of white chocolate chips.