

Peanut Butter Chip Cookies

Yield: 36 cookies

Preheat oven to 350°F

4 baking sheets lined with parchment paper

#30 disher (scoop)

Chocolate and peanut butter are one of the most flavorful combinations you can come across. Make these cookies in the morning, and I guarantee that there will not be any left for dessert tonight!

2-1/4 cups	all-purpose flour
2 tsp	baking soda
1/2 tsp	salt
1 cup	unsalted butter, softened
1 cup	granulated sugar
1 -1/4 cups	light brown sugar
2 large	eggs
1-1/2 tsp	pure vanilla
1-1/2 cups	creamy peanut butter
1 cup	semi-sweet chocolate chips
1/2 cup	unsalted peanuts (optional)

1. In a bowl, whisk flour, baking soda and salt. Set aside.
2. In the mixing bowl fitted with paddle attachment, whip butter, sugar, brown sugar, eggs and vanilla. Beat them until very fluffy. Add peanut butter and beat until well incorporated. Add the dry ingredients and blend well.
3. Fold in chocolate chips and peanuts (optional). Refrigerate the dough for 20 minutes, or until firm.
4. With a disher or two spoons, scoop the cookies onto parchment lined baking sheets, placing them about two inches apart.
5. Bake them until they're light brown, about 7-12 minutes. It is best to under bake than overbake these cookies. Let the cookies cool on the cookie sheets before transferring them to a cooling rack.