



## Chocolate Dipped Peanut Butter Cookies

Yield 4 dozen

Preheat oven to 375°F

2 baking sheets, lined with parchment paper  
#40 scoop

This recipe is fool proof. You measure out everything and place into the mixing bowl.

1 cup	granulated sugar	2 tsp	pure vanilla extract
1 cup	light brown sugar, packed	1/2 tsp	sea salt
1 cup	unsalted butter, softened	2-1/2 cups	all-purpose flour
1 cup	creamy peanut butter	6 oz	dark chocolate, chopped and melted
2 large	eggs	3 oz	peanuts, chopped fine
1 tsp	baking soda		
1 tsp	baking powder		

1. In a large mixing bowl fitted with paddle attachment, place granulated sugar, brown sugar, butter, peanut butter, eggs, soda, powder, vanilla, salt and flour. Mix on low speed for 2 minutes and then medium high speed until everything is well incorporated.
2. Scoop out #40 size mounds onto the baking sheet, 5 by 3. Press down with the palm of your hand. Then using a design press that into the surface of the dough. Bake until light brown, dry looking on the top about 10 to 12 minutes. Cool completely on a rack. Repeat with all of the dough until it is all used up.
3. When the cookies are cool, dip half in the melted chocolate, then sprinkle some peanuts onto the wet chocolate. Place on a fresh piece of parchment paper to cool. You can place into the refrigerator if you need to cool them down.