



Peanut Butter Chocolate Chip Cookies

Yield: 24 **Author:** Dora Entz

Prep Time: 20 Min Cook Time: 15 Min Total Time: 35 Min

These massive peanut butter chocolate chip cookies have just the right amount of peanut butter to chocolate chip ratio. Enjoy them with a glass of milk, and you're set. This recipe has minimal ingredients and is able to be whipped up in just 30 minutes.

INGREDIENTS

- ☐ 1 cup margarine
- ☐ 1 cup white sugar
- ☐ 1 cup brown sugar, softly packed
- ☐ 1 tsp vanilla extract
- ☐ 2 eggs
- ☐ 1 cup peanut butter

- ☐ 2 tsp baking soda
- ☐ Pinch of salt
- ☐ 3 cups flour
- ☐ 1 1/2 cups chocolate chips

INSTRUCTIONS

1. Preheat oven to 350F. Line two cookie sheets with parchment paper and set aside.
2. In a large mixing bowl add the margarine, white sugar, and brown sugar. Combine until creamy using a stand or hand mixer.
3. Add in the vanilla and eggs, mix to combine.
4. Add the peanut butter and salt, mix lightly.
5. In a separate mixing bowl, combine the flour and baking soda.
6. Pour 1/3 of the flour mixture into the wet ingredients at a time. Mix until the dough is roughly formed.
7. Add in the chocolate chips and quickly mix to combine.
8. Using a large scoop, form the cookies into balls and press them lightly onto the cookie sheet. Allow generous space between the cookies as they expand. I place 6 per cookie sheet.
9. Bake for 13-17 minutes, or until the tops of the cookies are a light brown colour.
10. Remove the cookies from the baking sheet after 3 minutes and place on a cooling rack.