

PEANUT BUTTER CHOCOLATE CHIP COOKIES

1¼ cups all-purpose flour
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt

½ cup (1 stick) butter, softened
½ cup chunky peanut butter
½ cup granulated sugar
½ cup brown sugar, firmly packed

1 egg
½ teaspoon vanilla extract
1 cup semisweet chocolate chips

1. Preheat oven to 375°.
2. Line 4 cookie sheets with parchment.
3. Mix the flour, baking powder, soda and salt together in a bowl and set aside.
4. In beater bowl, cream the butter, peanut butter and sugars on medium speed until light and smooth, about 3 to 5 minutes.
5. Add the egg to the butter mixture and mix until fluffy.
6. Add vanilla extract to batter and mix until incorporated.
7. Add the dry ingredients to the butter mixture about ⅓ at a time, mixing after each addition until just blended.
8. Add the chocolate chips and mix gently until even distributed throughout the dough.
9. Drop dough by teaspoonfuls onto prepared cookie sheets, 12 to a sheet, about 2 inches apart.
10. Bake for 10 to 12 minutes at 375°.
11. Allow to cool on cookie sheets for a minute or two, then transfer to racks to cool completely

Makes about 4 dozen 2-inch cookies.