

Atil Samancioglu's Special Cookie Recipe

Yield: 24 cookies

Preparation Time: 10 minutes

Cooking Time: 10–12 minutes

Total Time: 22 minutes

Ingredients:

- 1 cup (240g) peanut butter (creamy or chunky)
- 1/2 cup (100g) granulated sugar
- 1/2 cup (100g) brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (90g) chocolate chips (milk, dark, or semi-sweet)

Instructions:

1. Preheat the oven:

Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone baking mat.

2. Mix the wet ingredients:

In a large mixing bowl, combine the peanut butter, granulated sugar, and brown sugar. Mix until smooth.

3. Add the egg and vanilla:

Crack in the egg and pour in the vanilla extract. Mix until fully incorporated.

4. Incorporate the dry ingredients:

Add the baking soda and salt to the mixture. Stir well until you have a thick dough.

5. Fold in the chocolate chips:

Gently mix in the chocolate chips until they are evenly distributed throughout the dough.

6. Shape the cookies:

Scoop about 1 tablespoon of dough and roll it into a ball. Place the balls onto the prepared baking sheet, spacing them about 2 inches apart.

7. Flatten slightly:

Using the back of a fork, gently press down on each dough ball to create a crisscross pattern. This helps the cookies bake evenly.

8. Bake:

Bake in the preheated oven for 10–12 minutes, or until the edges are lightly golden. The cookies will still be soft in the center but will firm up as they cool.

9. Cool:

Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

Serving Suggestion:

Serve these cookies with a cold glass of milk or a hot cup of coffee for a delightful treat.

Enjoy your freshly baked peanut butter chocolate chip cookies!