

# Peanut-Butter Chocolate-Chip Cookies

By Yossy Arefi

**YIELD** 20 cookies

**TIME** 30 minutes, plus cooling

These superquick, easy cookies come together with just a few pantry ingredients, and no electric equipment required. They are gooey and chocolatey straight from the oven, but they stay chewy and fudgy for a few days on the counter. They call for organic brown sugar and vegan chocolate chips, but you can use their conventional counterparts if you aren't avoiding animal products. You can also use natural or conventional peanut butter, but cookies made with natural peanut butter will have a slightly nubbier texture. Use a ripe yellow banana for the strongest banana flavor; a speckly black one will result in sweeter cookies.

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## INGREDIENTS

**1 cup/230 grams creamy peanut butter**  
**¾ (packed) cup/150 grams organic light brown sugar**  
**½ cup/125 grams mashed ripe banana (from 1 large banana)**  
**½ teaspoon fine salt**  
**1 teaspoon baking soda**  
**½ cup/64 grams all-purpose flour**  
**1 cup/170 grams vegan chocolate chips**

## PREPARATION

### Step 1

Place two racks in the top and bottom thirds of your oven and heat to 350 degrees. Line two baking sheets with parchment paper.

### Step 2

In a large bowl, whisk the peanut butter, brown sugar, banana and salt until well combined, about 45 seconds. Whisk in the baking soda. Fold in the flour and chocolate chips until combined and no streaks of flour remain.

### Step 3

Use a rounded 1½-tablespoon scoop to portion the dough into 20 cookies, spacing out 10 on each baking sheet. Bake the cookies, rotating the pans from top to bottom and front to back halfway through baking, until the tops are light golden brown, 12 to 14 minutes. Let the cookies cool on the baking sheets.

### Step 4

Store any leftover cookies in an airtight container at room temperature for up to 4 days or up to 2 months in the freezer.

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