**Chocolate Chunk Peanut Butter Swirl Fudgy Cookies**

1 cup creamy peanut butter2 sticks softened butter

1 cup granulated sugar

3/4 cup packed light brown sugar

2 large eggs

1 tablespoon pure vanilla extract

1 3/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon kosher salt

2 cups good quality chocolate chunks

1 cup cocoa powder

1. Preheat oven to 350 degrees F. and line a large baking sheet with parchment paper or a silpat liner.

2. Place peanut butter into the freezer until firm, about 30 minutes.

3. In a stand or electric mixer, beat butter and sugars until well combined. Add eggs and vanilla, beating until well combined.

4. Place flour, baking soda, and salt into a large bowl. Add to wet ingredients along with cocoa powder, and chocolate chunks, slowly mixing until just combined. Drop dollops of frozen peanut butter into dough and turn mixer on for just a few turns of the mixer to get swirls of peanut butter through the dough. With a medium cookie scoop, scoop dough onto prepared baking sheet, about 1 inch apart from each other. Bake for 14 to 16 minutes, until cooked through. Let cool on baking sheet for 5 minutes before transferring to a cooling rack. Serve with milk.

Makes 3 dozen cookies