

This recipe came from Nana's "black book" of recipes. We don't know where she got it, probably from the NY Times. We've been making these *forever* now and they're always a hit.

Ingredients

- 1 $\frac{3}{4}$ cups all purpose flour
- 1 $\frac{1}{2}$ teaspoon baking soda
- 1 $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ cup butter, softened slightly
- 1 $\frac{1}{2}$ cup granulated sugar
- 1 $\frac{1}{2}$ cup packed light brown sugar
- 1 teaspoon vanilla
- 1 large egg
- 1 $\frac{1}{4}$ cup peanut butter
- 1 cup chocolate chips (1 $\frac{1}{2}$ package)

Directions

1. Preheat oven to 375 degrees.
2. Whisk the flour, baking soda, and salt in a small bowl.
3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Slowly add, about a cup at a time, the dry ingredients to the mixer and mix well.
6. Fold in the chocolate chips and, if using, the walnuts. Make sure they're well incorporated but do not over beat.
7. Using a medium #30 scoop spoon the dough onto parchment-lined cookie sheets.
8. Bake for 10 to 12 minutes or until done or until just starting to turn golden brown.