

Peanut Butter Chip Chocolate Cookies

Servings: 12

Yield: 2 dozen



My best friend's mom made these when we were kids. They are the best cookies I have ever eaten, and I have yet to screw up a batch! Warning: you may be tempted to eat the entire recipe!!



Ingredients

1 cup butter
1 ½ cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
⅔ cup unsweetened cocoa powder
¾ teaspoon baking soda
½ teaspoon salt
2 cups peanut butter chips

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Step 2

In a medium bowl, cream together the butter and sugar. Stir in the eggs and vanilla. Combine the flour, cocoa, baking soda and salt, stir into the creamed mixture. Finally, fold in the peanut butter chips. Drop cookies by heaping teaspoonfuls onto the prepared cookie sheets.

Step 3

Bake for 8 to 10 minutes in the preheated oven, until set. Cool on wire racks.

Nutrition Facts

Per Serving: 560 calories; protein 12.8g; carbohydrates 63.5g; fat 28.4g; cholesterol 71.7mg; sodium 396.8mg.