

# Peanut Butter Chocolate Chip Cookies

| Amount | Measure   | Ingredient - Preparation Method |
|--------|-----------|---------------------------------|
| 2 1/4  | cups      | flour                           |
| 3/4    | teaspoon  | baking soda                     |
| 1 1/2  | cups      | smooth natural peanut butter    |
| 1      | cup       | butter                          |
| 2/3    | cup       | sugar                           |
| 3/4    | cup       | light brown sugar - packed      |
| 1/2    | teaspoon  | salt                            |
| 2      | teaspoons | vanilla extract                 |
| 2      | large     | eggs                            |
| 1 1/2  | cups      | semisweet chocolate chips       |

Preheat oven to 350.

Whisk together flour and baking soda.

Combine butter, peanut butter, sugar and brown sugar. Beat until fluffy on medium.

Reduce to low. Add salt, vanilla and eggs and beat for 1 minute.

Add flour mixture; beat until combined.

Stir in chocolate chips.

Drop 2 tablespoon sized balls about 2 inches apart on parchment paper on baking sheet.

Bake 10-15 minutes. (12)

Remove and let cool for 2 minutes. Transfer to wire rack.

Description: "Cookies Nyama" Yield: "24"