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Chocolate Chip Peanut Butter Cookies

Introduction

There's something truly magical about the combination of chocolate and peanut butter,

especially when it comes in the form of a warm, freshly baked cookie. These Chocolate Chip Peanut Butter Cookies are a delightful blend of creamy peanut butter and rich chocolate chips, making them a favorite for cookie lovers everywhere. Perfect for sharing—or keeping all to yourself—this recipe offers a wonderful balance of flavors and textures.

Ingredients

1 cup unsalted butter, softened
1/2 cup brown sugar
1/2 cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups chocolate chips
1 cup creamy peanut butter

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 12 minutes
Total Time: 32 minutes
Yield: 24 cookies

Directions

1. Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a large mixing bowl, cream together the butter, brown sugar, and granulated sugar until light and fluffy.

3. Beat in the eggs, one at a time, then add the vanilla extract.

4. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

5. Fold in the chocolate chips.

6. Scoop about 1 tablespoon of dough and flatten it slightly. Place a teaspoon of peanut butter in the center, then top with another tablespoon of dough, sealing the edges.

7. Place the stuffed dough balls on the prepared baking sheet, spacing them about 2 inches apart.

8. Bake for 10-12 minutes, or until the edges are golden brown but the centers are still soft.

9. Allow the cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Enjoy your delicious Chocolate Chip Peanut Butter Cookies!

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Detailed Directions and Instructions

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