



Chocolate Chip Peanut Butter Cookies



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Introduction

If you're a fan of cookies that combine the rich flavors of chocolate and peanut butter, then these Chocolate Chip Peanut Butter Cookies are sure to delight your taste buds. They offer the perfect balance of sweetness and nuttiness, making them a perfect treat for any occasion. Whether you're enjoying them with a glass of milk or sharing them with friends, these cookies will surely impress. Let's dive into the ingredients and instructions to create these delicious treats.

Detailed Ingredients with measures

Unsalted butter

1 cup, softened

Brown sugar

1/2 cup

Granulated sugar

1/2 cup

Large eggs

2

Vanilla extract

2 teaspoons

All-purpose flour

2 1/2 cups

Baking soda

1 teaspoon

Salt

1/2 teaspoon

Chocolate chips

2 cups

Creamy peanut butter

1 cup

Prep Time

20 minutes

Cook Time, Total Time, Yield**Cooking 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.

Indulge in these delightful Chocolate Chip Peanut Butter Cookies, perfect for satisfying your sweet cravings! Enjoy!

See also [Chili Con Carne](#)



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C). Prepare a baking sheet by lining it with parchment paper.

Step 2: Cream the Butter and Sugars

In a large mixing bowl, cream together 1 cup of softened unsalted butter, 1/2 cup of brown sugar, and 1/2 cup of granulated sugar until the mixture is light and fluffy.

Step 3: Add Eggs and Vanilla

Beat in 2 large eggs, one at a time, ensuring each is fully incorporated. Then, add 2 teaspoons of vanilla extract to the mixture.

Step 4: Mix Dry Ingredients

In a separate bowl, whisk together 2 1/2 cups of all-purpose flour, 1 teaspoon of baking soda, and 1/2 teaspoon of salt.

Step 5: Combine Wet and Dry Ingredients

Gradually add the dry ingredient mixture to the wet ingredients, mixing until just combined. Avoid overmixing to ensure tender cookies.

Step 6: Add Chocolate Chips

Fold in 2 cups of chocolate chips gently into the dough mixture.

Step 7: Prepare the Dough Balls

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

Step 8: Arrange on Baking Sheet

Place the stuffed dough balls on the prepared baking sheet, ensuring they are spaced about 2 inches apart.

Step 9: Bake the Cookies

Bake in the preheated oven for 10-12 minutes, or until the edges are golden brown and the centers remain soft.

Step 10: Cool the Cookies

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

Notes

Prep and Cook Time

Total prep time is approximately 20 minutes, with a cooking time of 12 minutes, making the total time about 32 minutes.

See also [Creamy Chicken Noodle Soup](#)

Calorie Information

Each cookie contains approximately 280 kcal.

Serving Size

The recipe makes approximately 24 cookies.

Storage Instructions

Store the cookies in an airtight container at room temperature for up to 1 week to maintain freshness.



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Cook techniques

Creaming

Creaming is the technique of blending softened butter with sugars until light and fluffy. This incorporates air into the mixture, which helps to create a tender texture in the final baked cookies.

Wet and dry ingredient combination

When combining wet and dry ingredients, it's important to mix them just until they are incorporated. Overmixing can lead to tough cookies, so stop as soon as you see no dry flour.

Folding in chocolate chips

Folding is a gentle mixing method used to combine ingredients without deflating the batter. Use a spatula to lift and turn the dough over as you add chocolate chips to preserve air in the dough.

Forming stuffed cookies

To create stuffed cookies, scoop a portion of dough, flatten it, and place the filling (in this case, peanut butter) in the center before encasing it with more dough. Ensure that the edges are sealed to prevent the filling from leaking during baking.

Baking

When baking, rotate the baking sheet halfway through to ensure even cooking. Look for golden brown edges combined with soft centers as indicators of doneness.

Cooling

Allow cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack. This helps them set properly and makes them easier to handle without breaking.

FAQ

Can I use crunchy peanut butter instead of creamy?

Yes, you can substitute crunchy peanut butter for creamy if you prefer a bit of texture in your cookies.

How do I store the cookies?

Store the cookies in an airtight container at room temperature for up to a week, or freeze them for longer storage.

See also Mediterranean Tortellini Pasta Salad

Can I make the dough ahead of time?

Absolutely! You can prepare the dough and refrigerate it for up to 3 days or freeze it for longer. Just make sure to let it thaw in the fridge before baking.

What can I use instead of chocolate chips?

You could substitute chocolate chips with M&M's, dried fruits, or even chopped nuts, depending on your preference.

Why are my cookies too flat?

Flat cookies may result from overcreaming the butter and sugar, not

enough flour, or baking at too high a temperature. Check your oven's calibration and ensure you measure your ingredients accurately.



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Conclusion

Indulging in Chocolate Chip Peanut Butter Cookies brings together the perfect union of creamy peanut butter and rich chocolate chips, creating a mouthwatering treat that is sure to delight cookie lovers. The combination of textures and flavors makes these cookies an enjoyable addition to any dessert table, while their easy preparation ensures you can whip them up whenever the craving hits. Whether you share them with friends or savor them all yourself, these cookies are a classic that never disappoints.

More recipes suggestions and combination

Peanut Butter Chocolate Swirl Brownies

Combine rich brownies with a creamy peanut butter swirl for a decadent dessert that will satisfy any sweet tooth.

Chocolate Chip Oatmeal Cookies

Add rolled oats and a dash of cinnamon to your chocolate chip cookies for a chewy and hearty twist.

Peanut Butter Banana Bread

Integrate smooth peanut butter into classic banana bread for a moist and flavorful loaf that's perfect for breakfast or dessert.

Nutty Chocolate Bark

Melt dark chocolate and combine it with mixed nuts and a drizzle of peanut butter for a simple yet satisfying snack.

Peanut Butter M&M Cookies

Swap chocolate chips for colorful M&Ms for an exciting pop of color and flavor in your cookies.



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