



# **Chocolate Chip Peanut Butter Cookies**



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## 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.

See also [Authentic Irish Soda Bread Recipe Revealed](#)

Enjoy your delicious Chocolate Chip Peanut Butter Cookies!



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# Detailed Directions and Instructions

## Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C). While the oven is heating up, prepare your baking sheet by lining it with parchment paper.

## Step 2: Cream the Butters and Sugars

In a large mixing bowl, combine the softened unsalted butter, brown sugar, and granulated sugar. Cream the ingredients together using a mixer until the mixture is light and fluffy.

## Step 3: Add Eggs and Vanilla

Next, beat in the eggs one at a time, ensuring each egg is fully incorporated before adding the next. After the eggs, add the vanilla extract and mix well.

## Step 4: Combine Dry Ingredients

In a separate bowl, whisk together the all-purpose flour, baking soda, and salt.

## Step 5: Mix Wet and Dry Ingredients

Gradually add the dry ingredient mixture to the wet ingredients in the large mixing bowl, mixing until just combined. Do not overmix.

## Step 6: Fold in Chocolate Chips

Gently fold in the chocolate chips until evenly distributed throughout the dough.

### **Step 7: Prepare Stuffed Dough Balls**

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

### **Step 8: Place on Baking Sheet**

Arrange the stuffed dough balls on the prepared baking sheet, making sure to space them about 2 inches apart to allow for spreading during baking.

### **Step 9: Bake the Cookies**

Bake in the preheated oven for 10-12 minutes. Look for edges that are golden brown while the centers remain slightly soft.

### **Step 10: Cool Down**

Once baked, allow the cookies to cool on the baking sheet for 5 minutes. Then, transfer them to a wire rack to cool completely.

See also Apple Crisp Cheesecake

## **Notes**

### **Cookie Yield**

This recipe makes approximately 24 cookies.

### **Preparation Time**

The total preparation time is about 20 minutes, followed by a cooking

time of 12 minutes, resulting in a total time of 32 minutes.

#### **Nutritional Information**

Each cookie contains approximately 280 kcal.



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# Cook techniques

### Creaming

Creaming is the process of beating together the butter and sugars until light and fluffy. This incorporates air into the mixture, creating a lighter cookie texture.

### Mixing

When adding dry ingredients to wet ingredients, mix until just combined. Over-mixing can lead to tough cookies due to gluten development.

### Folding

Gently fold in the chocolate chips to avoid crushing them. This technique ensures even distribution without overworking the dough.

### Layering

Place a teaspoon of peanut butter in the center of a flattened dough ball and seal it with another layer of dough. This creates a delicious surprise filling in the cookie.

### Baking

Bake the cookies until the edges are golden brown but the centers remain soft. This technique ensures a chewy exterior with a gooey center.

## Cooling

Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack. This prevents them from breaking and allows them to firm up slightly.

## FAQ

### **Can I use salted butter instead of unsalted?**

Yes, but if you use salted butter, consider reducing or omitting the additional salt in the recipe.

### **What can I substitute for peanut butter?**

You can use almond butter, sunflower seed butter, or any nut/seed butter of your choice.

### **Can I use different types of chocolate chips?**

Absolutely! You can use milk chocolate, dark chocolate, or white chocolate chips based on your preference.

See also [Garlic Butter Chicken Recipe Delight](#)

### **How do I store the cookies?**

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

### **Can I make the dough ahead of time?**

Yes, you can prepare the dough in advance and refrigerate it for up to 3 days or freeze it for up to 3 months. Just make sure to thaw it before

baking.



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## Conclusion

Indulging in Chocolate Chip Peanut Butter Cookies is a delightful experience that combines the rich flavors of chocolate and the creamy goodness of peanut butter. These cookies are not only easy to make but also a crowd-pleaser, perfect for gatherings or as a sweet treat at home. With their soft centers and slightly crispy edges, they embody a perfect balance that will satisfy any cookie lover's cravings.

## More recipes suggestions and combination

### **Nutty Chocolate Chip Cookies**

Add chopped nuts like walnuts or pecans along with the chocolate chips for an extra crunch and flavor profile.

### **Oatmeal Peanut Butter Cookies**

Incorporate oats into the cookie dough for a chewier texture and added nutritional benefits.

### **Marshmallow Stuffed Cookies**

Insert a mini marshmallow in the center of the dough for a gooey, sweet surprise that elevates the traditional cookie experience.

### **Chocolate Swirl Cookies**

Blend cocoa powder into half of the dough and swirl it with the regular dough for a striking visual and taste contrast.

### **Peanut Butter Banana Cookies**

Add mashed ripe bananas to the dough for added moisture and a subtle fruity flavor that complements the chocolate and peanut butter.

### **Spicy Peanut Butter Cookies**

Introduce a hint of cayenne pepper or cinnamon to the dough for a surprising kick that plays beautifully with the sweet elements.



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