



## **Chocolate Peanut Butter Chip Cookies**

### **Ingredients:**

2 eggs

2 teaspoons vanilla

1 - 10 oz. bag of peanut butter chips

2 1/2 sticks of unsalted butter, room temperature

2 cups granulated sugar

1 teaspoon baking soda

1/2 teaspoon salt

2 cups flour

3/4 cup cocoa

### **Instructions:**

Pre-heat oven to 350 degrees.

Stir flour, cocoa, salt, & baking soda together in medium size bowl. Set aside.

Beat butter & sugar until fluffy {about 2-3 min.}.

Add eggs & vanilla. Beat well.

Gradually add the flour mixture. Beat well.

Stir in peanut butter chips.

Drop rounded tablespoon onto non-greased cookie sheets {I lined mine with parchment paper, but you don't have to, though}.

Bake 8-9 minutes. Don't over bake! The cookies will puff while baking & flatten while cooling.

\*Makes about 54 cookies\*

