

Best Peanut Butter Cookies

Ingredients

- 2 cups peanut butter
- 1 cup packed brown sugar
- 2 eggs
- 1/2 cup flour
- 1 cup sugar
- 2 tsps baking soda
- 1 tsp vanilla extract
- 2 cups semi-sweet chocolate chips

Summary

Yield: 48

Prep Time: 30 minutes

Category: Cookies & Bars

Instructions

Preheat oven to 325°.

In a mixing bowl, beat peanut butter, sugars, and baking soda until combined. beat in egg and vanilla until combined. Stir in flour and chocolate chips with wooden spoon.

Shape dough into 1 1/4 inch pieces, place on ungreased cookie sheet, and flatten with fingers or fork.

Bake about 10 minutes or until puffed and lightly browned at edges. Cool on sheet for 5 minutes. Transfer to wire racks to cool completely.

Notes