

# Peanut Butter Chocolate Chip Cookies



# Ingredients

- 320 grams all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon fine sea salt
- 115 grams unsalted butter
- 20 grams creamy peanut butter
- 100 grams) granulated sugar
- 200 grams dark brown sugar
- 2 large eggs plus 1 egg yolk, at room temperature
- 2 teaspoons vanilla
- 340 grams semi sweet chocolate chips

# Method

1. Preheat oven to 175. Line baking sheets with parchment paper.
2. In a medium bowl whisk together the flour, baking soda, baking powder, and salt.
3. In a large heat safe bowl, microwave the butter until melted. Vigorously stir in the peanut butter into the hot butter until well combined. Stir in the granulated sugar and brown sugar until well combined. Add the eggs and yolk, one at a time, stirring well after each addition. Add in the vanilla. Gradually stir in the flour mixture. Stir in the chocolate chips. Dough may be a little loose and slightly crumbly.
4. OPTIONAL: If time permits, cover the dough in plastic wrap and refrigerate for at least 24 hours but no more than 72 hours. Let the dough sit at room temperature just until it is soft enough to scoop.
5. Divide the dough into 3-tablespoon sized balls using a spring-loaded scoop and drop onto prepared baking sheets. Flatten dough slightly into disc shapes with your palms. Dot each disc with a few extra chocolate chips for picture-perfect cookies.
6. Bake for 12 minutes, or until golden brown. Let cool for 5 minutes before removing to wire racks to cool completely.  
Cookies can be stored in an airtight container at room temperature for up to 3 days.

# Notes

## • Size and Shape

- 3 tablespoons worth of dough per cookie, or 2 tablespoons if you reduce cooking time by 2 minutes
- After you shape the dough into balls, flatten the balls well with the palm of your hand. This will encourage them to spread more while they bake. Don't forget this!

# Source

[Peanut Butter Chocolate Chip Cookies - Handle the Heat](#)

---

Revision #3

Created 2020-12-20 20:26:42 UTC by Timothy

Updated 2020-12-20 20:45:56 UTC by Timothy