

PEANUT BUTTER MINI-CHOCOLATE CHIP COOKIES

INGREDIENTS

1 cup butter
1 cup sugar
1 cup brown sugar
2 egg
2 teaspoon vanilla
1 1/2 cups peanut butter
1 cups flour
2 teaspoons baking powder
1 teaspoon salt
2 cups mini semi-sweet chocolate chips (regular will work just fine too)

DIRECTIONS

Preheat oven to 375F. Prepare cookie sheets with silpat or parchment paper.

In the work bowl of your stand mixer using the paddle attachment, cream butter and sugars until fluffy, then add eggs and vanilla and beat until smooth. Add Peanut butter and continue to beat until combined.

Add flour, baking powder and salt and stir to combine. Stir in chocolate chips by hand.

Using a 1 1/2 inch disher, drop small spoonfuls of dough onto the cookie sheets, approximately 2 inches apart.

Bake 12 minutes or until just golden. Remove from oven and allow to rest on the sheet 1 minute before removing with a spatula.