

PEANUT BUTTER AND JELLY CHIP COOKIES

INGREDIENTS

1 cup creamy peanut butter
1 cup light brown sugar, packed
1 large egg
1 tablespoon vanilla extract
1 teaspoon baking soda
3/4 cup peanut butter chips
3/4 cup raspberry or Strawberry Jammie Bits
(can be bought here: <http://www.kingarthurfLOUR.com/shop/items/strawberry-jammy-bits-8-oz>)

DIRECTIONS

In the mixing bowl of a stand mixer fitted with the paddle attachment, combine peanut butter, brown sugar, egg, vanilla, and beat on medium-high speed until well-combined and the sugar is fully incorporated and the mixture is no longer gritty or granular, about 3 minutes. Stop to scrape down the bowl as necessary. Add the baking soda and beat to incorporate. Add the peanut butter chips and jammie bits and finish mixing them in by hand to just incorporate; don't over-mix or the dough will break down. Transfer dough to airtight container and refrigerate for at least 2 hours, and up to 5 days, before baking.

Preheat oven to 350F. Prepare two baking sheets with silpat or parchment paper.

Using a 2-inch cookie scoop, form dough mounds and place on prepared baking sheet, spaced 1 1/2 inches apart. If the peanut butter chips are falling out of dough since there is an abundance, roll ball between palms to encourage them to stay in the dough. Slightly flatten the mounds before baking so they don't stay too domed and puffed while baking, just don't over-flatten.

Bake for 8 to 10 minutes, until edges are set and tops are barely set, even if slightly under-baked in the center. Cookies firm up as they cool, and baking too long will result in cookies that become too crisp and hard. Allow cookies to cool on the baking sheet for 5 to 10 minutes before removing and transferring to a rack to finish cooling.