



Peanut Butter Chocolate Chip Cookies

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Soft, peanut butter-y cookies studded with chocolate chips

Course Dessert
Cuisine American

Prep Time 1 hour 20 minutes

Cook Time 10 minutes
Total Time 1 hour 30 minutes
Servings 31 large cookies
Calories 277kcal
Author [Sam Merritt](#)

Ingredients

- 1 ¼ cup [unsalted butter](#) softened to room temperature (2 ½ sticks) (282g)
- 1 ½ cup light brown sugar tightly packed (300g)
- ¼ cup sugar (50g)
- 1 cup creamy peanut butter (280g)
- 2 eggs + 1 egg yolk
- 1 teaspoon [vanilla extract](#)
- 3 cups [all-purpose flour](#) (370g)
- 1 ½ teaspoons baking soda
- 1 ½ teaspoon salt
- 1 cup milk chocolate chips
- ¾ cup semisweet chocolate chips
- ½ cup granulated sugar for rolling

Instructions

1. Combine butter and sugars in the bowl of a stand mixer and beat until well combined (about 1 minute).
2. Add peanut butter, stir well.
3. Add eggs and egg yolk, one at a time, pausing to scrape down the sides and bottom of the bowl after each addition.
4. Stir in vanilla extract.
5. In a separate, medium-sized bowl, whisk together flour, baking soda, and salt.
6. Gradually add flour mixture into the peanut butter batter, pausing occasionally to scrape down sides and bottom of bowl so that all ingredients are well-combined.
7. Stir in chocolate chips.
8. Place your dough in refrigerator and chill for 30 minutes to one hour (start with 30 minutes, if the dough is too sticky or cookies come out too flat, return for another half an hour).

9. Preheat oven to 375F (190C) and line cookie sheets with parchment paper. Pour remaining ½ cup of sugar into a small bowl and set aside.
10. Once dough has chilled, remove from refrigerator and roll into approximately 2-Tablespoon-sized balls. Roll through sugar and place on prepared cookie sheet at least 2" apart.
11. Bake on 375F (190C) for 10 minutes, remove from oven and allow to cool on cookie sheet for 10 minutes before removing to cooling rack to cool completely.

Nutrition

Serving: 1cookie | Calories: 277kcal | Carbohydrates: 32g | Protein: 4g | Fat: 15g | Saturated Fat: 7g | Trans Fat: 1g | Cholesterol: 31mg | Sodium: 216mg | Potassium: 112mg | Fiber: 1g | Sugar: 21g | Vitamin A: 259IU | Vitamin C: 1mg | Calcium: 28mg | Iron: 1mg

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