

Chocolate Chip Peanut Butter Cookies

<http://userealbutter.com/2011/04/04/chocolate-chip-peanut-butter-cookies-recipe/>

modified from Martha Stewart's Cookies

1 1/4 cups (190g) flour
3/4 tsp baking soda
1 cup (225g) butter
1/2 cup (125g) sugar
1/2 cup (140g) light brown sugar
1 egg
1/2 tsp vanilla (oh heck, why not 1 tsp)
1/2 tsp salt (instead of salted peanuts)
1 cup (275g) creamy peanut butter
1 cup mini chocolate chips (I actually think regular chocolate chips might have been better)

Preheat oven to 350°F. Whisk the flour and baking soda together in a bowl. [I don't actually do this because I'm a bum and I hate making an extra dirty dish.] Set aside. Cream the butter and sugars together. Beat in the egg, vanilla, and salt. Add the peanut butter and mix until incorporated. Add the dry ingredients (here is where I just add the flour and baking soda – plopp) and beat until just combined. Mix in the chocolate chips. Place tablespoon-scoops of cookie dough on parchment-lined baking sheets, about 2-inches apart. Bake for 13 minutes or until golden on the edges. Remove from oven and cool on racks. Makes 4 dozen.