

## Chocolate Peanut Butter Chip Cookie/Pizookie

<http://userealbutter.com/2015/02/19/chocolate-peanut-butter-chip-cookie-pizookie-recipe/>

*based on [this recipe from White On Rice Couple](#) and a recipe from my old athletic trainer (who apparently got it from Reese's)*

1 cup butter, unsalted and room temperature  
3/4 cup granulated sugar  
3/4 cup light brown sugar, packed  
2 large eggs  
2 tsps vanilla extract  
2 cups all-purpose flour  
2/3 cup cocoa powder (natural, rather than Dutch-process)  
3/4 tsp baking soda  
1/2 tsp salt  
2 cups peanut butter chips (or chocolate chips if you are a chocoholic)  
favorite ice cream (for pizookie)

Cream the butter and sugars together until uniform. Beat in the eggs and vanilla extract so that they are completely blended. Sift the flour, cocoa powder, baking soda, and salt together. Stir the dry ingredients into the wet ingredients until just combined. Stir in the peanut butter chips.

**For cookies:** Preheat oven to 350°F. Drop teaspoon-sized balls of dough onto parchment-lined baking sheet, 2-inches apart from one another. Bake 8-9 minutes. Let cool for a minute or two on the baking sheet (or else they will fall apart), then transfer to a cooling rack. Makes about 4 dozen.

**For pizookies:** Preheat oven to 375°F. Fill ramekins with cookie dough to 1/2-inch depth. Bake 12-18 minutes to desired doneness (less time for gooey, chewy, more time for baked-through). I like mine at 16 minutes. Remove from oven and top with a scoop (or two?!) of favorite ice cream. Serve immediately. Makes about a dozen (depending on diameter of your ramekin).