



Everything Herbal

by Cheryl Jabz

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Rich, soft peanut butter cookies filled with sweet chocolate chips and crunchy walnuts, with a tender, homemade texture. Ron's favorite is a comforting classic that's perfect with a cold glass of milk.

My Son Ron's Favorite Peanut Butter Chocolate Chip Cookies

Shared with Love

Rich, soft
peanut butter
cookies filled
with chocolate
chips and
walnuts for
the perfect bite.

Bake at
375°F



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INGREDIENTS

- 1 cup butter, softened
- 1 cup peanut butter (creamy)
- 1 cup sugar
- 1 cup brown sugar, packed
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 eggs
- 2 1/2 cups all-purpose flour
- 1 1/2 cups chocolate chips
- 1 cup chopped walnuts



HERBAL / KITCHEN NOTES



For extra flavor, try using crunchy peanut butter, or chill the dough for 30 minutes for thicker cookies. Store in an airtight container.

DIRECTIONS

- 1 Beat the butter and peanut butter with an electric mixer on medium speed for 30 seconds.
- 2 Add the sugar, brown sugar, baking soda, and baking powder. Beat until combined, scraping the sides of the bowl as needed.
- 3 Add the eggs and mix well.
- 4 Beat in as much of the flour as possible with the mixer, then stir in the remaining flour with a spoon.
- 5 Stir in the chocolate chips and chopped walnuts.
- 6 Cover and chill until easy to handle.
- 7 Shape into 1-inch balls.
- 8 Roll the balls in sugar.
- 9 Place 2 inches apart on an ungreased cookie sheet.
- 10 Flatten and make crisscross marks with a fork.
- 11 Bake at 375°F for 7–9 minutes, or until lightly golden.

Cool on the cookie sheet for 2 minutes before transferring to a wire rack. Enjoy!

From My Heart to Yours

Some of life's sweetest memories are made in the kitchen and shared with the ones we love.

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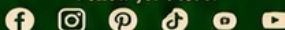
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