

Everything Herbal

by Cheryl Jabz

Ron's Favorite Peanut Butter Chocolate Chip Cookies

Bake at
375°F

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

INGREDIENTS

- 1 cup butter, softened
- 1 cup peanut butter
- 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
- Chocolate chips, as desired



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 Add the chocolate chips.
- 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.
- 11 Bake at 375°F for 7–9 minutes.



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