

# CHEWY PEANUT BUTTER & CHOCOLATE COOKIES

F EASY

Last Modified: 02/14/2015

PREP: 15 Min  
COOK: 12 Min  
OVEN: 350

BREADS

MAKES 24 COOKIES

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Salted Butter (2 Sticks)	Softened
1	Cup	Dark Brown Sugar	Packed
PLUS A VARIABLE RATIO OF (2 CUPS TOTAL)			
1	Cup	Granulated Sugar	
1	16 Oz	Jar Extra Crunchy Peanut Butter (Jiff)	(2 Cups)
OR			
1	16 Oz	Jar Creamy Peanut Butter (Jiff)	(2 Cups)
2	Large	Eggs	
1 1/2	Cups	All Purpose Flour	
1	Tsp	Baking Soda	
1/2	Tsp	Kosher Salt	
1	16 Oz	Bag Chocolate Chunks	
1	16 Oz	Bag Peanut Butter Chips	

## CHOCOLATE DIP OPTION

1	Recipe	Candy - Tempered Chocolate	
OR A BIT FASTER			
1	16 Oz	Bag Chocolate Chips	Melted

## PEANUT BUTTER DIP OPTION

1	16 Oz	Bag Peanut Butter Chips	Melted
2	Tbsp	Salted Butter	
1	Tsp	Whole Milk	

## PREPARATION

<b>FACTOID</b>	These will have a slightly crunchy exterior with a soft and chewy insides.
<b>OPTION</b>	These can be as "chewy" or "crunchy" as you prefer. The ratio of Dark Brown to Granulated Sugars determines it. The more Dark Sugar used, the chewier the texture.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Stand Mixer & Paddle Head 4) #16 Batter Disher (Blue) 2 Oz 5) 2 - Aluminum Half Sheet Pans & Wire Racks 6) 1 ~ 2 Microwave Safe Deep-Dish Bowls
<b>HINTS</b>	I like small pieces of Peanuts in my Cookies, so I tend to use Extra Crunchy Peanut Butter in mine.
<b>PREP</b>	<b>DISH</b> 1) Sift together the Flour, Baking Soda and Salt and set it aside on a paper plate. 2) Beat the Eggs until there are no white streaks visible and set them aside. 3) Preheat the oven to 350 degrees with racks in the top & bottom thirds.
<b>FACTOID</b>	A low temperature bake makes for a better textured Cookie).

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<b>1</b>	in a stand mixer with the paddle head, blend together at medium speed both of the Sugars (The more Dark you use vs. Granulated, the chewier the Cookies will be because of the Molasses content in the Brown Sugar). Add in the soft Butter and mix to form a grainy paste while scraping the sides of the mixing bowl.
<b>2</b>	Add in the Eggs, Peanut Butter and Vanilla and continue mixing at medium speed until light and fluffy.
<b>3</b>	Change to low speed and slowly add in the Flour mixture by slowly sliding it off of a paper plate until just mixed - do NOT over mix.
<b>4</b>	By hand, fold in the Chocolate Chunks and Peanut Butter Chips. Cover the mixer bowl with plastic wrap and refrigerate the Dough for 1 hour
<b>5</b>	Scoop the Dough using a #16 batter disher onto an ungreased sheet pan about 1 1/2 inches apart.
<b>6</b>	Bake for 10 to 12 minutes or until each Cookie is lightly browned on the edges. Peek halfway through the baking and if the Cookies are not browning evenly, rotate and switch the cookie sheets. Remove the Cookies from the oven and transfer them immediately to a wire rack to COMPLETELY cool.
<b>OPTION</b>	<b>CHOCOLATE DIPPED OPTION</b>
<b>NOTE</b>	Using Tempered Chocolate instead of simply melting Chocolate Chips makes for a much more attractive Cookie.
<b>1</b>	Add the Chocolate Chips into a microwave safe bowl and melt them in the microwave on high for 30 seconds, stir, and then in 15-second increments until completely melted and smooth.
<b>2</b>	Dip 1/2 of each Cookie in the melted Chocolate and set them aside to cool.
<b>3</b>	If you intend upon also dipping them in Peanut Butter Chips, refrigerate them for about 30 minutes, until the Chocolate Dip is completely set. Then do the Peanut Dip on the remaining half of each Cookie.
<b>OPTION</b>	<b>PEANUT DIPPED OPTION</b>
<b>1</b>	Add the Peanut Butter Chips, Butter and Milk into a microwave safe bowl and melt them in the microwave on high for 30 seconds, stir, and then in 15-second increments until completely melted and smooth.
<b>2</b>	Dip 1/2 of each Cookie in the melted Peanut Butter Chips and set them aside to cool.
<b>SERVE</b>	Place on a serving platter and enjoy with a glass of cold Milk.