

Made for us by Paulette Beauchamp

Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup Chunky or smooth peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar, firmly packed
1 egg
1 1/4 cups all-purpose flour
1/2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
1 cup semisweet chocolate chips

Preparation

Preheat oven to 375°.

Cream the butter, peanut butter and sugars until light. Add the egg and mix until fluffy.

Blend the flour, baking powder, soda and salt together well. Add these dry ingredients to the butter mixture. Add the chocolate chips.

Drop cookie dough by teaspoonful on lightly greased baking sheets. Bake for 10-12 minutes at 375°.