

Peanut Butter Chocolate Chip Cookies

From: Angie Neuman/Imperial Sugar

Makes: 2 dozen

Ingredients:

1/2 cup unsalted butter, room temp.

1/2 cup creamy peanut butter

1/2 cup granulated sugar

1/2 cup light brown sugar

1 egg

1-1/2 tsp. vanilla

1 tsp. cornstarch

1/2 tsp. baking soda

1/2 tsp. baking powder

1/2 tsp. salt

1 cup flour

1 cup semi-sweet chocolate chips



Instructions:

1. Mix butter and peanut butter in a bowl until smooth and combined.
2. Add both sugars and mix until fluffy.
3. Add in the egg and vanilla until combined and smooth.
4. Add in cornstarch, baking soda, baking powder and salt. Mix until combined.
5. Add flour and mix until dough comes together.
6. Fold in the chocolate chips.
7. Preheat oven to 350°
8. Using a cookie scoop, place dough 2 inches apart on a parchment paper lined baking sheet.
9. Bake for 9-10 minutes until they are golden at the edges.
10. Remove pan from oven and allow cookies to cool on the baking sheet for 2-3 minutes and then transfer them to a wire rack to cool completely.
11. Store airtight for up to 3 days at room temperature.

