

Peanut Butter Chip Chocolate Cookies

This chocolate cookie with the peanut butter chips is always a great combination.

1-1/4 cups butter, softened
2 cups sugar

2 eggs
2 tsp. vanilla

2 cups all-purpose flour
3/4 cup cocoa
1 tsp. baking soda
1/2 tsp. salt

2 cups (12 oz.) Reese's Peanut Butter Chips



Cream butter and sugar.

Add eggs and vanilla; beat until light and fluffy.

Combine flour, cocoa, baking soda, and salt; add to creamed mixture.

Stir in peanut butter chips.

Refrigerate batter at least one hour or over-night.

Drop by rounded tablespoon onto un-greased baking sheets.

Bake in preheated 350 degree oven for 8 to 10 minutes. (Do not over bake).

Cookies will be soft; they will puff while baking and flatten while cooling.

Let stand for 2 minutes; remove to wire racks to cool completely.

Yield: 5 dozen cookies.