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	BREADS		<u> </u>	AKES 24 COOKIES		
1 Cup Dark Brown Sugar PLUS A VARMABLE 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) OR 1 170 Cups All Purpose Flour 1 Tsp Baking Soda 1 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 Recipe Salted Butter 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 Oz Bag Peanut Butter Ch	QUA	MEASURE	INGREDIENT	PROCESS		
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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 ABIT FASTER 1 16 Oz Bag Chocolate Chips Melted PEANUT BUTTER DIP OPTION 1 Recipe Candy - Tempered Chocolate OR ABIT FASTER 1 16 OZ Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 16 OZ Bag Peanut Butter Chips Melted PEANUT BUTTER DIP OPTION 1 17 Disp Salted Butter 1 Tsp Whole Milk PREPARATION FACTOID These will have a slightly crunchy exterior with a soft and chewy insides. OPTION 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. 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 I like small pieces of Peanuts in my Cookies, so I tend to use Extra Crunchy Peanut Butter in mine. DISH 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.	1	Cup		Packed		
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CHEWY PEANUT BUTTER & CHOCOLATE COOKIES

	in a stand mixer with the paddle head, blend together at medium speed both of the		
1	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.		
2	Add in the Eggs, Peanut Butter and Vanilla and continue mixing at medium speed until		
	light and fluffy.		
3	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.		
4	By hand, fold in the Chocolate Chunks and Peanut Butter Chips. Cover the mixer bowl		
4	with plastic wrap and refrigerate the Dough for 1 hour		
5	Scoop the Dough using a #16 batter disher onto an ungreased sheet pan about 1 1/2		
3	inches apart.		
	Bake for 10 to 12 minutes or until each Cookie is lightly browned on the edges. Peek		
6	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.		
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