

Double Chocolate Peanut Butter Cookies

written by The Recipe Exchange | November 22, 2014

Ingredients

16 oz Semisweet chocolate chips
2 Cups flour
1/2 tsp. Baking soda
1/4 tsp. Salt
3/4 Cup brown sugar
3/4 Cup Sugar
1 Cup unsalted butter
1 Cup Creamy peanut butter
2 Eggs
2 tsp. Vanilla
6 oz Milk chocolate chips
6 oz peanut butter chips

Directions

Preheat oven 325 F.

Place semisweet chocolate chips in the top of a double boiler over hot, not simmering, water. Melt the chocolate, stirring until smooth. Remove the top part of the double boiler from the bottom. Set aside to cool to room temp.

In small bowl, whisk together flour, baking soda, and salt. In a medium bowl, whisk together sugars. Add butter and beat until well combined. Add peanut butter and beat until smooth. Add eggs and vanilla. Beat until just combined.

Add flour mixture, milk chocolate chips and peanut butter chips. Beat until no streaks of flour are visible. Pour in melted chocolate; mix until marbled. Drop dough in 3 tablespoon mounds, 2" apart on un-greased baking sheet.

Bake 15-18 minutes or until just set but still soft. Cool on cookie sheet, then transfer to wire rack.