



# Mountain PB and Chocolate Cookies

By Ann Kirsten

## Ingredients

- 8 T. salted butter, melted & cooled
- 6 T. peanut butter, melted & cooled
- 2 c. all-purpose flour
- ½ t. baking soda
- 1 c. brown sugar
- ½ cup sugar
- 1 egg + 1 egg yolk, room temperature
- 2 t. vanilla extract
- 1 ½ c. chocolate chips

## How to cook

- Preheat oven to 325 degrees F. Melt together the butter and peanut butter in a microwave safe bowl. Heat in 30 second increments until they're melted together. Let cool.
- Add the brown sugar and white sugar, egg and extra yolk, and vanilla to the melted butter / PB mixture. In a mixing bowl, mix the flour and baking soda together. Gradually add the PB mixture to the flour until a dough forms. It will look crumbly at first, but it will come together. Fold in chocolate chips.
- Shape the dough into a ball the size of a golf ball. Place on a parchment lined baking sheet two inches apart and bake for 10-12 minutes or until the edges are slightly brown. The centers should be soft and puffy. Do not over bake.

