



Peanut Butter Chocolate Chunk Cookies

Yield: 2-1/2 dozen

Preheat oven to 350°F

Line 2 baking sheets with parchment paper

The peanut butter and crunchy nuts together make this a winner for dad on his day!

1 cup	unsalted butter, softened
2 cups	creamy peanut butter
1 cup	packed brown sugar
1 cup	granulated sugar
1 tsp	pure vanilla extract
2 large	eggs
2 1/2 cups	all-purpose flour
1 tsp	baking soda
1/2 tsp	baking powder
1/2 tsp	sea salt
2 cups	chocolate chips
1 cup	crushed peanuts

1. In mixing bowl with paddle attachment, cream butter, peanut butter, brown and granulated sugars, and vanilla. Add in eggs one at time, being sure to fully combine each.
2. Whisk together flour, soda, baking powder and salt, add to peanut butter mixture. Stir in chocolate chips and crushed peanuts. Be careful to not over mix.
3. Using a #24 scoop, scoop dough and roll into a ball and place on baking sheet about 2 inches apart as the cookies will spread.
4. Place in preheated oven and bake between 10 - 15 minutes, depending on your oven.
5. Remove from oven and allow to sit for about 2 minutes to cool before removing to a wire rack to cool completely.