



Double Chocolate Peanut Butter Cookies

2 sticks butter or margarine
1 cup packed brown sugar
1 $\frac{1}{8}$ cup sugar
1 tsp salt
1 egg
1 $\frac{1}{2}$ tablespoon vanilla extract
2 heaping tablespoons peanut butter
1/3 cup baking cocoa powder
3 cups all purpose flour
1 $\frac{1}{2}$ teaspoons baking soda
1 $\frac{1}{4}$ cup milk chocolate chips

Preheat oven to 350° degrees. Combine softened butter/margarine with brown sugar, sugar, salt, egg, vanilla extract, peanut butter and 1/3 cup baking cocoa powder until a creamy consistency. Add milk chocolate chips. Add in the flour and baking soda. Mix well until it forms into a cookie dough. Shape into 36 cookie balls. Bake in cookie sheet lined with parchment paper for 14 minutes per dozen. Yield: 3 dozen medium-sized cookies.

This cookie recipe is a spin off from a tried and true recipe that I have been making for ages with personal substitutions and additions for variations.