

Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 c Butter (softened)
1/2 c Peanut Butter
1/2 c Sugar
1/3 c Brown Sugar
1 Egg
3/4 t Vanilla Extract
1 c Flour
1/2 c Oats
1 t Baking Soda
1/4 t Salt
1 c Chocolate Chips

Instructions

1. Cream the butter, peanut butter, sugar and brown sugar in a mixer. Add egg and vanilla and mix.
2. In a separate bowl combine the flour, oatmeal, baking soda and salt together. Add flour mixture to the cream mixture.
3. Add chips to dough and mix by hand.
4. Using a cookie scoop (or a spoon) scoop dough into balls (about 1 1/3") on a cookie sheet about 2 1/3" apart. Just slightly flatten dough balls.
5. Bake at 350 degrees for 10-12 minutes. Let cookies sit on pan for 3-5 minutes after baking for easy removal from pan.