

TRADER JOE'S PEANUT BUTTER CHIP COOKIES

from the kitchen of julene lak

ingredients

- 1 1/2 Cup all purpose flour
- 3/4 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 C unsalted butter, softened
- 1 C natural peanut butter creamy or crunchy
- 3/4 C white sugar
- 1/2 C packed brown sugar
- 1 egg
- 1 Tbsp milk
- 1 tsp vanilla extract
- 1 C Trader Joes Peanut Butter Chips
- 1 C TJ Chocolate Chips
- more white sugar for rolling cookies

steps

1. Preheat oven to 350°F.
2. In the large bowl of a mixer, combine the butter, peanut butter and both sugars. Beat until well blended and creamy.
3. Add the egg, mix well and add the vanilla and the milk.
4. Combine flour, baking soda, baking powder and salt and stir into peanut butter mixture.
5. Mix in both chips. Dough will be crumbly.
6. Gather together about 2 Tbsp at a time, press into a ball and roll in white sugar.
7. Place about 2" apart on an ungreased or paper lined baking sheet and press down lightly with the back of your hand just enough to take away the rounded shape.
8. Bake for 8-10 minutes or until just set. Do not overbake.
9. Allow to cool completely and the cookies will finish setting.