

CHOCOLATE PEANUT BUTTER CHIP COOKIES

INGREDIENTS

1 cup (2 sticks) butter, melted and slightly cooled
1/2 cup vegetable oil
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups peanut butter chips

DIRECTIONS

Preheat oven to 350F. Prep cookie sheets with silpat or parchment paper.

In the mixing bowl of your stand mixer, mix together butter, vegetable oil and sugar. Beat in eggs and vanilla. Combine flour, cocoa, baking soda, and salt; gradually stir into the butter mixture. By hand, stir in peanut butter chips.

Drop by rounded teaspoons onto ungreased cookie sheets.

Bake 8 to 11 minutes in preheated oven. Cool for 1 minute before placing on wire racks to cool completely.