

Best Ever Peanut Butter Cookies (Baking Blonde)

1 c. + 2 T. peanut butter	1⅓ c. all-purpose flour
½ c. butter, softened	¾ t. baking powder
¼ c. white sugar	¼ t. salt
¾ c. packed brown sugar	½ c. Peanut Butter chips
1 egg	½ c. chocolate chips
2 T. milk	¾ c. sugar for rolling dough balls, may need more or less)
1 t. vanilla extract	

Preheat oven to 350°. Line baking sheets with parchment paper. In a large mixing bowl, cream together the peanut butter and butter. Once combined beat in the white sugar and brown sugar until well blended. Beat in the egg, milk, and vanilla. In a large bowl whisk together the flour, baking powder, and salt. Gently add to creamed mixture and mix until almost combined. Fold in chocolate and peanut butter chips. Chill dough for at least 15 minutes.

Roll tablespoonfuls of dough into balls. Gently roll the dough balls into sugar and place dough balls on parchment lined baking sheets. Carefully press each ball with fork tines to create a criss-cross pattern. Bake for 8-10 minutes in the preheated oven, or until edges are lightly browned. Remove from oven and cool on baking sheets for 5-10 minutes until sturdy enough to be transferred to a wire rack to cool completely. *These are delicate cookies but so moist.

**Chill dough at least 20 minutes before baking & keep extra dough chilled while other cookies are baking.