



Peanut Butter Chocolate Chip Cookies

Makes: 2 dozen | Total Time: 1 hour 15 minutes

INGREDIENTS:

1 cup reduced fat creamy peanut butter
3/4 cup sugar
1 egg, beaten
1/2 tsp. baking soda
1/4 tsp. salt
1/4 tsp vanilla extract
3/4 cup semisweet chocolate chips

DIRECTIONS:

1. Preheat oven to 350 degrees. Combine peanut butter, sugar, egg, baking soda and salt in a medium bowl. Stir in chocolate chips.
2. Drop rounded tablespoons of the dough two inches apart on parchment paper or silpat sheets.
3. Bake for 12 to 14 minutes or until lightly browned. Cool for 5 minutes before transferring onto a wire rack. Allow to cool for 15 more minutes.