Chocolate Chip Cookies

Ingredients

1 cup all-purpose flour
½ tsp baking soda
½ tsp salt
½ cup (1 stick) butter, softened
½ cup brown sugar, packed
⅓ cup granulated sugar
½ tsp vanilla extract
1 large egg
1 cup (6 oz) chocolate chips
1 tbsp creamy peanut butter

Directions

Preheat oven to 375° F.

Combine flour, baking soda, and salt in a small bowl. Separately, beat butter, sugars, peanut butter, and vanilla in a large bowl bowl. Add egg, (one at a time if making more than one batch). Slowly beat in flour mixture. Fold in chocolate chips.

Bake 11-13 minutes for larger cookies, 8-9 for smaller cookies. Cool on baking sheet 2 minutes before moving cookies to a wire rack to cool completely.