

(Perfect?) Peanut Butter Chocolate Chip Cookies

from "Weekend", a blog by Heather Ross

I have been working on this recipe for quite some time, and I am happy to report that I have succeeded in making batch after batch that actually stay soft for up to a week, without using icky corn syrup. The list of ingredients might sound like something that only your yoga teacher would consider to be the makings of a cookie, but trust me. These are chewy heaven.

1/2 (4 oz) cup Butter, cut into 1/2 inch slices

1/2 cup plus 1 Tablespoon of peanut butter (my favorite brand is Arrowhead Mills Organic Creamy Valencia Peanut Butter.)

1/2 cup organic brown sugar(I like Hain Organic)

1/2 cup turbinado sugar or raw cane sugar (also perfect in your morning coffee!)

1 egg

1 1/4 cup whole wheat pastry flour

1/2 tsp baking soda

1/2 tsp baking powder

1/4 t salt

1 cup dark chocolate chips

preheat oven to 375 f.

Using a stand mixer with a paddle attachment and set to speed 3, cream butter, peanut butters, and sugars until well blended. Some of the sugar will still be granulated. add egg, and mix well. In a large bowl, blend the flour, baking powder, soda, and salt together (I use a whisk). Add these ingredients to the butter mixture, and blend on speed 2. Add chocolate chips, mix on speed 1 until well distributed. Drop cookie dough by Teaspoonfuls onto a lightly greased baking sheet. Press each cookie lightly with a fork to flatten. Bake for exactly 13 minutes, then remove (cookies will still look very soft and squishy) and place baking sheet on the top of your stove and leave your oven on, for about twenty minutes. transfer cookies to a plate or cooling rack and allow to cool. Makes 12-20 cookies, depending on size. Store in an airtight container if possible.