

5 Ingredient Peanut Butter Chocolate Chip Cookies

1 cup creamy peanut butter
1 cup firmly packed light brown sugar
1 large egg
1 tsp baking soda
½ heaping cup milk chocolate chips (I like Guittard brand)

Preheat oven to 350 degrees.

Mix all ingredients except chocolate chips. When blended, mix in the chocolate chips. Using a small scoop, form 1 1/2 inch balls (dough will be very wet and sticky) and place onto an un-greased parchment or [Silpat](#) (silicone) lined cookie sheet*. Don't make them too big because they spread.

Bake for 9 minutes. Let the cookies cool completely before removing.

Tips:

-I also baked one pan without a liner of any type, ungreased on the cookie sheet, they did not stick and turned out just like the other pans.

-I did not pat the scoops of dough down at all before baking.

-Yield about 24 cookies.

A Bountiful Kitchen
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