

# Quick Chocolate Peanut Butter Cookies

8 tablespoons butter, softened  
1/4 cup creamy peanut butter  
3/4 cup brown sugar  
3/4 cup sugar  
1 teaspoon vanilla  
1 egg + 1 egg yolk  
1/2 cup cocoa powder  
1 1/2 cups flour  
1 teaspoon baking soda  
1 cup peanut butter chips  
1 cup dark chocolate chips

Preheat the oven to 350. Line two baking sheets with parchment or spray with cooking spray. In a large bowl or the bowl of a stand mixer, cream together the butter and peanut butter. Add the brown sugar and sugar, and beat until fluffy. Add the vanilla, egg, and egg yolk, and beat until smooth. In a small bowl, whisk together the cocoa powder, flour, and baking soda, and add the dry ingredients to the wet ingredients. Fold in the peanut butter chips and dark chocolate chips. Shape the dough into one inch balls and flatten slightly. Bake 11-13 minutes. Let rest on baking sheets 5 minutes before removing to cooling rack.