

Peanut Butter Chocolate Chip Cookies (makes about 2-1/2 dozen)
from [Love Every Bite](http://loveeverybite.blogspot.com/)

1/2 cup butter or margarine
1 cup peanut butter
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 cup flour
3/4 cup quick cooking oats
1/4 tsp baking soda
1/2 tsp baking powder
1/4 tsp salt
8 oz milk chocolate chips

1. Preheat oven to 375°.
2. Cream together butter, peanut butter, sugars, and egg.
3. In a separate bowl, combine flour, oats, baking soda, baking powder, and salt. Then add gradually to creamed mixture, stirring by hand, until well combined. Stir in chocolate chips.
4. Form into 1" balls and place on ungreased baking sheet. Flatten with fork (or other utensil) to about 1/2" thick.
5. Bake at 375° for about 12 minutes. Move cookies to cooling rack immediately.