

Marbled Peanut Butter Chocolate Cookies

Recipe By Brynie Greisman



Cooking and Prep:  30
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Serves:  14

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

If only all shidduchim went as easily as the pairing of peanut butter and chocolate. What a match made in heaven!! As you know, they are two of my weaknesses. When I decided to feature a cookie using both, it was love at first bite! I went around giving them out to kids and adults to hear feedback (I know I'm partial to these flavors....) and they were gone 1-2-3. You can feel good putting these in your kids' lunch boxes. They are not overly sweet, are made with oil, not margarine, and use whole grain flour. Sneak a few into your lunch bag as well for a quick pick-me-up!

Ingredients (20)

Peanut Butter Dough

- 1/3 cup oil
- 1/2 cup **Gefen Peanut Butter**
- 1/2 cup white sugar

- 1/2 cup brown sugar
- 1-2 eggs (see note)
- 1 teaspoon **Gefen Vanilla Extract**
- 1 and 1/4 cups whole wheat pastry flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup roasted (salted) peanuts, chopped

Chocolate Dough

- 1/3 cup oil
 - 3/8 cup white sugar
 - 1/2 cup brown sugar
 - 2 eggs
 - 1 teaspoon **Gefen Vanilla Extract**
 - 1 and 1/4 cups whole wheat pastry flour
 - 1/4 cup **Gefen Cocoa Powder**
 - 1/4 teaspoon baking soda
 - 1/4 teaspoon salt
 - 3/4 cup **Gefen Mini Chocolate Chips**
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Start Cooking

Prepare the Cookies

Yields approximately 4 and 1/2 dozen.

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
- 2.

Prepare the peanut butter dough: In a large bowl, cream the oil, peanut butter, and sugars until light and fluffy. Add egg(s), beating well. Beat in vanilla.

3. Separately, combine the flour, baking soda, and salt; gradually add to the creamed mixture and mix well. Stir in peanuts and set aside.
4. Prepare the chocolate dough: Cream oil and sugars until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
5. Separately, combine the flour, cocoa, baking soda, and salt; gradually add to the creamed mixture and mix well. Stir in chocolate chips.
6. Gently fold in peanut butter dough by hand until slightly marbled.
7. Drop by heaping tablespoon onto a baking sheet lined with Gefen Easy Baking Parchment Paper, about two inches (five centimeters) apart. Bake for approximately 15 minutes or until lightly browned and firm. They will harden more as they sit.

Note:

These cookies freeze beautifully and taste positively addictive straight from the freezer together with a cup of coffee or hot cocoa.

Variation:

Depending on the type of flour you use, you might need another egg and/or a bit more moisture. I used one egg and added a tablespoon+ of soy milk. To make this healthier, you can sub one to three spoons of the flour in each dough with wheat germ, ground flaxseed, or oat bran. Flavor will only be enhanced and you don't have to tell!

Credits

Photography: Hudi Greenberger

Food Styling: Renee Muller