

# Double Peanut Chocolate Chip Cookies

Recipe By *Estee Kafra*



Cooking and Prep:  1 h

Serves:  8

Contains:    

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat

**Diet:** Vegetarian

**Source:** Family Table by

Mishpacha Magazine

We seldom bake with peanuts or peanut butter in our house due to the nut-free policy in the schools. However, last Chanukah vacation we were home, and enjoying every minute of it. These cookies were made by my nine-year-old daughter, so I know they're kid-friendly. A successful cookie in our house is one that has a delicious batter ... that's half of the fun! This one definitely qualifies.

## Ingredients (12)

### Main ingredients

- 1/2 cup (1 stick) non-trans-fat butter or margarine
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1/2 cup **Gefen Peanut Butter**
- 1 egg
- 1 and 1/4 cups flour

- 3/4 teaspoon baking soda
  - 1/2 teaspoon baking powder
  - 1/4 teaspoon salt
  - 1 cup roasted, shelled peanuts
  - 1 cup **Glicks Chocolate Chips** or chunks
  - Tuscanini Coarse Sea Salt**, for sprinkling
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## Start Cooking

### Prepare Cookies

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In the bowl of an electric mixer, cream the margarine or butter with the sugars until light and fluffy, about four minutes on high speed.
3. Lower the speed slightly and add the egg, flour, baking soda, baking powder, and salt.
4. Mix until thoroughly combined and a batter has formed.
5. Add the peanuts and chocolate chips and stir with a spatula to distribute evenly.
6. Line two baking sheets with Gefen Easy Baking Parchment Paper and use a mini ice cream scoop to create even-sized mounds, about two inches apart.
7. Give each mound a small sprinkle of sea salt and bake for 10–11 minutes.
8. Cool and enjoy.

#### Note:

For crispier cookies, bake at 375 degrees Fahrenheit (190 degrees Celsius).

#### Tip:

Avoid a sticky peanut butter mess! Coat the measuring cup with oil before spooning in the peanut butter, and it should slip right out.

#### Variation:

Caramel chips can be used instead of the shelled peanuts.

#### Credits

Photography: Daniel Lailah

Styling: Amit Farber