THE J.M. SMUCKER Co

Chocolate Chip Peanut Butter Cookies

The perfect chewy and crispy texture and roasted **Jif**® Creamy Peanut Butter flavor you want from a classic peanut butter cookie with a chocolate chip twist.

Prep Time	Cook Time	Serves	Difficulty
25 mins	10 mins	36	N/A

Ingredients

- 1 1/4 cup **Jif** Creamy Peanut Butter
- 1 cup firmly packed brown sugar
- 1 large egg
- 3 tbsp. water
- 3/4 cup all-purpose flour
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1/2 cup semi-sweet chocolate chips

Directions

Step 1: Heat oven to 350°F.

Step 2: Beat peanut butter and brown sugar in large bowl with mixer on medium speed until creamy. Beat in egg and water until blended.

Step 3: Stir flour, baking soda and salt in small bowl until blended. Beat into peanut butter mixture until evenly moistened. Stir in chocolate chips.

Step 4: Drop by tablespoonfuls onto baking sheet. Press with fork to flatten slightly in criss-cross pattern.

Step 5: Bake 8 to 10 minutes or until golden brown. Cool 1 minute on baking sheet. Remove to wire rack to cool completely.

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