

Double Chocolate Peanut Butter Cookies



Servings:

10 servings

Prep Time:

5 minutes

Cook Time:

7 minutes

Ingredients

- 1 cup **Dave's Peanut Butter**
- 2/3 cup **Coconut Sugar**
- 1/2 tsp **Vanilla Extract**
- 1/4 cup **Dutch Unsweetened Cocoa**
- 1/8 tsp **Sea Salt**
- 1 tsp **Baking Soda**
- 1 **Egg**
- 3/4 cup **Chocolate Chips**

Method of Preparation

Step 1

Preheat oven to 350°F.

Mix peanut butter, coconut sugar and vanilla together.

Step 2

In a separate bowl, mix cocoa, salt and baking soda.

Combine wet and dry ingredients together.

Step 3

Add the egg and beat until mixed.

Step 4

Stir in 1/2 cup of chocolate chips. Set aside the remaining 1/4 cup.

Step 5

Scoop into 1 tbsp balls and flatten slightly on a parchment lined sheet pan.

Bake for 6-7 minutes. Remove from oven and lightly press additional chocolate chips into the top of each cookie.

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