Chocolate Chip Peanut Butter Cookies

You will need:

½ cup butter (one stick)

½ cup peanut butter

¾ cup granulated sugar

¾ cup brown sugar (I like dark brown to make the flavor richer)

1 egg= replace with 2 TBSP water, 1 tsp vegetable oil, 2 tsps baking powder all whisked together

1 tsp vanilla

1 tsp baking soda

1 tsp salt

1 cup flour

1 12 oz package chocolate chips

Directions:

Preheat oven to 350 degrees Fahrenheit. Beat together butter sugars “egg” and vanilla. Once it’s all creamy add in dry ingredients and beat until mixed. Stir in chocolate chips. Drop cookies by spoonful onto cookie sheet. Bake 8-10 minutes. Eat them all up.