



Peanut Butter Chocolate Chunk Cookies

What's not to love? Delicious, simple, and quick—this is a perfect recipe to teach kids how to bake. It's also the perfect recipe to have on hand in the freezer to bake whenever you crave hot-from-the-oven cookies!

Yield: 26 two-inch cookies

Ingredients

- 1 (13.6 ounce) bag [Pamela's Chocolate Chunk Cookie Mix](#)
- ½ cup peanut butter
- 1 egg, large, or equivalent egg replacer
- ¼ cup water
- ⅓ cup whole peanuts (optional)

Directions

Preheat oven to 350° with rack in middle of oven. Lightly grease cookie sheet or line it with parchment paper.

In large bowl, mix Chocolate Chunk Cookie Mix with peanut butter until combined. Add egg and water and mix completely. Add peanuts, if using, and mix again.

Scoop out one heaping tablespoon (equal to about 4 teaspoons) of dough, and gently press it so it all stays together. Place onto cookie sheet, and lightly flatten. Repeat for remaining dough. Bake 11 or 13 minutes, until cookies are golden brown with a few cracks on top.

To freeze dough ahead of time: After forming the cookies as directed above, but before baking, place cookie sheet in freezer for 15 minutes. Remove frozen cookies from cookie sheet and store in plastic freezer bag or container; return to freezer until ready to bake. Or, instead of making individual cookies, form dough into a log, wrap it in plastic wrap, and freeze.

To bake cookies from frozen: Preheat oven to 350° with rack in middle of oven. Lightly grease cookie sheet or line it with parchment paper. If making cookies from log, remove plastic wrap from dough, let thaw until soft enough to cut through (about 10 minutes), and cut log into ¼-inch slices. Place frozen slices or cookies on cookie sheet, and bake for 17 to 19 minutes, until golden brown with a few cracks on top.

NOTE: To make larger cookies, use two tablespoons dough instead of one, and bake 14 to 16 minutes.

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