

## ***Peanut and Bittersweet Chocolate Cookies***

*Author: Donna Deane, Los Angeles Times*

***Carolyn T's  
Cookbook***

**Servings: 66**



**1 1/4 cups flour**  
**1/2 teaspoon baking powder**  
**3/4 teaspoon baking soda**  
**1/4 teaspoon salt**  
**1/2 cup butter, cold**  
**1/2 cup chunky peanut butter**  
**1/2 cup sugar**  
**1/2 cup brown sugar**  
**1 whole egg**  
**1/2 teaspoon vanilla**  
**1 cup peanuts, chopped**  
**1 cup bittersweet chocolate, finely chopped**

Categories: Cookies

***Blog: Carolyn T's Blog:***  
***<http://tastingspoons.com>***

*Per Serving (excluding unknown items): 67 Calories;  
5g Fat (58.8% calories from fat); 2g Protein; 6g  
Carbohydrate; 1g Dietary Fiber; 7mg Cholesterol;  
52mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean  
Meat; 1 Fat; 0 Other Carbohydrates.*

1. In a medium bowl sift together flour, baking powder, soda and salt and set aside.
2. Beat the cold butter in a stand mixer (or medium bowl with hand mixer). Beat in the peanut butter until blended. Beat in the sugar and brown sugar until light and fluffy.
3. Beat the egg and vanilla into the sugar mixture until blended. Add flour mixture and beat until thoroughly mixed. Then stir in the chopped peanuts and chocolate until evenly incorporated.
4. Divide the dough in half. Shape each piece into a log about 9 inches long and wrap each log in plastic wrap, waxed paper or foil. Twist ends to seal. Chill in the refrigerator overnight.
5. Heat the oven to 350. Unwrap the logs and cut into one-fourth-inch thick slices. Place slices on silicone-lined baking sheets, and bake 10-13 minutes until lightly browned around the edges. Remove the cookies to a wire rack to cool. Store the cookies in an airtight container (or freeze).