Chocolate Peanut Butter Cookies

INGREDIENTS

1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa
1/2 tsp. baking soda

1/2 cup margarine, softened
1/2 cup sugar
1/2 cup firmly packed brown sugar
1/4 cup peanut butter
1 tsp. vanilla
1 egg
---
1 1/2 cups peanut butter chips

DIRECTIONS

- In small bowl combine flour, cocoa and baking soda, blend well. In large bowl beat sugar, brown sugar, margarine and 1/4 cup peanut butter until light and fluffy. Add vanilla and egg, beat well. Stir in flour mixture until blended.

- Scoop cookies onto ungreased cookie sheet using 2 oz. cookie scoop. Flatten with bottom of glass.

- Bake at 350 degrees F oven 14 minutes or until set. Cool on wire racks. Makes about 28 cookies when using 2 oz. cookie scoop.

Recipe brought to you by **http://sharetherecipe.com/**