

# Chocolate-Peanut Butter Cookies

**SEE 'CHOCOLATE' AT RIGHT**

- 1 cup butter*
- 1 cup light brown sugar*
- 1 cup creamy peanut butter*
- 1 egg*
- 1 teaspoon vanilla extract*
- 2 cups flour*
- 1 teaspoon baking soda*
- ½ teaspoon salt*
- 1 ounce semisweet chocolate, finely chopped*
- 1 ounce unsweetened chocolate, finely chopped*

In a mixing bowl, cream butter and sugar until light and fluffy. Beat in peanut butter, egg and vanilla. Thoroughly blend flour, baking soda and salt; gradually add to creamed mixture. Fold in chocolate. Refrigerate dough 1 hour or until firm. Preheat oven to 350 F.

Shape dough into ¾-inch balls. Place on cookie sheets, 3 inches apart. With the bottom of a glass, press each ball into a cookie 1½ inches in diameter. Bake for 15 to 18 minutes or until cookies are lightly browned around the edges. Makes 3 dozen.

**Per serving: 87 calories, 6 g total fat, 12 mg cholesterol, 87 mg sodium, 58 % calories from fat**

*Source: The Peanut Advisory Council*