



PEANUT BUTTER CHOCOLATE CHIP COOKIES



By Irish Yogurts Clonakilty

Peanut Butter Chocolate Chip Cookies

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Method

- Preheat oven to 180C. Place large piece of parchment paper on a baking sheet. Set aside.
- Whisk together peanut butter, yogurt, brown sugar, eggs, baking soda and salt until combined. Fold in chocolate chips.
- Using an ice cream scoop, place dollops of cookie dough on parchment paper, leaving a ½-inch gap in between each cookie. Bake for 10-15 minutes, until cookies just start to crack on the top.

Ingredients

- 360g creamy peanut butter
- 120g [Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt](#)
- 150g lightly packed brown sugar
- 150g Plain Flour
- 2 eggs
- 1 teaspoon baking soda
- 1 teaspoon coarse salt
- 85g dark chocolate chips



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