



Resurgent Grains

Chunky Peanut Butter Dark Chocolate Chip Cookies

Ingredients:

- 1 cup chunky peanut butter
- 1 cup organic sugar
- 1 cup softened butter
- 2 large eggs
- 2 tsp. vanilla
- 1 tsp. baking powder
- 1 tsp. baking soda
- 3 cups Resurgent Grains Emmer Flour
- 1 ½ - 2 cups dark chocolate chips

In a large bowl, beat the peanut butter, sugar, butter, eggs and vanilla together until blended, then add in the baking powder and soda. Gradually add in the Emmer flour stirring well after each addition.

Fold in chocolate chips.

Preheat oven to 350°. Place spoonfuls of dough on a prepared cookie sheet. Press down center with fork or spoon to flatten.

Bake for 11-13 minutes until golden brown on top. Let set for a minute then remove to a cooling rack. Enjoy!