

White Chocolate Peanut Butter Cookies

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As you may have noticed a theme going on here, Son has several favorites, white chocolate, peanut butter and cheesecake so in continuing with the summer break foods, this time it was White Chocolate Peanut Butter Cookies with white chocolate chips. If you've never tried it, this white chocolate peanut butter is unbelievably good. You can't find it everywhere, but it is worth looking for. Their [website](#) has it and I've only found it at Smith's markets here. They have 10 different flavors including chocolate, maple, cinnamon and honey any of them could be substituted.



Peanut Butter & Company White Chocolate Wonderful

White Chocolate Peanut Butter Cookies

2 ½ cups flour
1/2 tsp baking soda
½ tsp baking powder
1/2 tsp table salt
½ lb butter (2 sticks), salted
2 cups packed dark brown sugar
1 cup white chocolate peanut butter (you can use regular or one of the other flavors)
2 egg
2 tsp vanilla extract
6 oz white chocolate chips (6 oz of chips equals one cup)

1. Pre-heat oven to 350 degrees.
2. Sift flour, baking soda, baking powder, and salt in medium bowl.
3. Mix butter until creamy, then add brown sugar beating until fluffy. Add peanut butter and mix, then add the eggs and vanilla. Add dry ingredients and mix, finally adding the chips.
4. Using an ice cream scoop (or spoon if you don't have one or want smaller cookies) scoop the dough into a cookie sheet, flattening with a fork to make the cross marks.
5. Bake for about 10 minutes rotating the cookie sheets after 5.