



THE RECIPE

the best chocolate chip peanut butter swirled cookie bars

Sweet, doughy, buttery, filled with chocolate chips, and swirled with creamy peanut butter. Sometimes all you need is a really good cookie!

	prep time	15 minutes
	cook time	25 minutes
	total time	40 minutes
	servings	24 bars

INGREDIENTS

- 2 sticks (1 cup) salted butter, at room temperature
- 2/3 cup light brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 1/4 cups all purpose flour
- 1 teaspoon baking soda
- 2-3 cups semi-sweet chocolate chips
- 3/4 cup creamy peanut butter

INSTRUCTIONS

1. Preheat the oven to 350 degrees F. Grease a 9x13 inch baking dish.
2. In a large mixing bowl, beat together the butter, brown sugar and sugar until combined. Add the eggs, one at a time, beating until combined and creamy. Beat in the vanilla. Add the flour, and baking soda, beat until combined. Stir in the the chocolate chips.
3. Spread 1/2 the dough out in the prepared dish. Dollop and then gently swirl the peanut butter into the dough. Add the remaining dough overtop, don't worry if the dough doesn't fully cover the peanut butter. Transfer to the oven and bake for 20-22 minutes, until just set in the center. Let cool and then cut into bars. Store for up to 5 days in an airtight container.

RECIPE NOTES

*If you don't have salted butter, you can use unsalted butter and 1 teaspoon of kosher salt in place of the salted butter.