

Peanut Butter Chip Cookies



- 1 cup butter or margarine, softened
- 1 cup creamy peanut butter
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 package Yumee Yumee Cookies mix
- 1 teaspoon ground cinnamon
- 1 (10 to 12 ounce) package baking chips of choice

In a large bowl, beat butter and peanut butter until creamy. Add brown sugar and mix well. Add eggs and vanilla. Mix well.

In a medium bowl, combine Yumee Yumee Cookies mix and cinnamon. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Add baking chips. Mix on low speed until blended.

Spoon teaspoonfuls of batter onto an ungreased baking sheet. Place cookies about 2 inches apart. Gently flatten tops of cookies with palm of hand.

Bake at 375 degrees for 7 to 9 minutes, or until edges are set and centers are still soft. Cool cookies on baking sheet for 4 minutes. Remove cookies from baking sheet and continue cooling on a wire rack.

Makes 4 to 5 dozen

Cook's Note: *Electric mixer required.* Cookies pictured in recipe have semi-sweet chocolate chips, white chocolate chips, and a combination of both semi-sweet and white chocolate chips.