

CHOCOLATE PEANUT DROPS

1 ¼ cups all-purpose flour

¼ tsp. baking soda

¼ tsp. salt

8 Tblsp. unsalted butter, cut in 12 pieces

1 cup packed light brown sugar

⅓ cup extra-chunky peanut butter

1 egg

1 tsp. vanilla

⅔ cup coarsely chopped or small unsalted peanuts

1 cup (6 oz.) chocolate chips

Yields about 4 dozen cookies.

Preparation time: 15 minutes.

Baking time: 10 minutes.

Preheat oven to 350 F.

In food processor, pulse to combine flour, baking soda and salt. Remove and set aside.

Without washing the work bowl, add butter and brown sugar. Process for about 45 seconds, scraping bowl once or twice, until smooth. Add peanut butter, egg and vanilla, and process until smooth. Add flour and process just until well blended.

Scatter nuts and chocolate chips over batter and pulse 5 or 6 times to incorporate. If the nuts and chips are not thoroughly incorporated, finish by mixing in by hand.

Drop by rounded tablespoons, 1 to 1½ inches apart, onto ungreased cookie sheets. Bake in center of oven for about 10 minutes until set and edges begin to brown lightly. Do not overbake.

Cool on racks. (Can be made three days ahead and stored airtight or frozen up to 1 month.)