

Peanut Butter Chocolate Swirl Cookies: Soft, Sweet, and Perfectly Chewy

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OVEN
350°F

TIME
2 min

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INGREDIENTS

For the Peanut Butter Dough:

$\frac{1}{2}$ cup unsalted butter, softened

$\frac{1}{2}$ cup creamy peanut butter

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{2}$ cup packed brown sugar

1 large egg

1 tsp vanilla extract

$\frac{1}{2}$ cups all-purpose flour

$\frac{1}{2}$ tsp baking soda

... tsp salt

For the Chocolate Swirl:

$\frac{1}{2}$ cup semi-sweet chocolate chips, melted

DIRECTIONS

- 1. Preheat the Oven::** Preheat your oven to 350°F (175°C). Line two baking sheets with parchment paper.
- 2. Make the Dough::** In a large mixing bowl, beat together butter, peanut butter, granulated sugar, and brown sugar until creamy and smooth (about 2 minutes). Add egg and vanilla extract, mixing until fully incorporated. In a separate bowl, whisk together flour, baking soda, and salt. Gradually add dry ingredients to the wet mixture, stirring just until combined.
- 3. Swirl the Chocolate::** Melt the chocolate chips in a microwave-safe bowl in 30-second intervals, stirring in between until smooth. Drizzle the melted chocolate over the cookie dough. Gently fold it in with a spatula—don't overmix! You want visible swirls, not fully combined.
- 4. Scoop & Bake::** Scoop about 2 tablespoons of dough for each cookie and place on prepared baking sheets, leaving 2 inches between each. Bake for 10-12 minutes, or until the edges are lightly golden and the centers are just set.
- 5. Cool & Serve::** Let cool on the pan for 5 minutes before transferring to a wire rack. Sprinkle with flaky sea salt if using, and enjoy warm or fully cooled.

TIPS FOR SUCCESS

Don't overmix the swirl -you want that marbled look!

Chill the dough for 15-20 minutes if it's too soft to handle.

Use high-quality chocolate for the best swirl and flavor payoff.

Make a double batch -these disappear quickly!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/peanut-butter-chocolate-swirl-cookies-soft-sweet-and-perfectly-chewy/>