

## Peanut Butter Chocolate Chip Cookie Cups (Soft, Goopy & Perfect!)

These Peanut Butter Chocolate Chip Cookie Cups Are My New Sweet Obsession



**OVEN**  
**350°F**

**TIME**  
**12 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

For the Cookie Base:

- 1... cups all-purpose flour
  - $\frac{1}{2}$  teaspoon baking soda
  - ... teaspoon salt
  - $\frac{1}{2}$  cup unsalted butter, softened
  - $\frac{1}{2}$  cup brown sugar
  - ... cup granulated sugar
  - 1 teaspoon vanilla extract
  - 1 large egg
  - 1 cup chocolate chips (divided)
- For the Peanut Butter Filling:
- $\frac{1}{2}$  cup creamy peanut butter
  - ... cup powdered sugar

### DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 350°F (175°C). Lightly grease a 12-cup muffin tin with non-stick spray.
- 2.** Mix Dry Ingredients: In a bowl, whisk together flour, baking soda, and salt. Set aside.
- 3.** Cream Butter & Sugars: In a large mixing bowl, beat the butter, brown sugar, and granulated sugar until light and fluffy. Add the vanilla and egg, mixing until smooth.
- 4.** Combine & Add Chocolate: Gradually add the dry ingredients to the wet mixture. Stir just until combined. Fold in  $\frac{1}{2}$  cup of the chocolate chips.
- 5.** Scoop & Bake: Scoop the dough into muffin cups, filling each about  $\frac{2}{3}$  full. Press the tops gently flat. Bake for 10-12 minutes, or until edges are golden and centers look just set.
- 6.** Cool & Indent: Remove from oven and let rest 5 minutes in the pan. Then use a spoon or your thumb to gently press a well into the center of each cookie. Let cool completely.
- 7.** Make the Filling: Mix peanut butter and powdered sugar in a small bowl until smooth.
- 8.** Fill the Cookie Cups: Once cooled, spoon a dollop of peanut butter filling into each cup. Top with remaining  $\frac{1}{2}$  cup of chocolate chips.
- 9.** Optional Drizzle: Melt a few tablespoons of chocolate chips and drizzle over the tops for extra flair.
- 10.** Chill & Serve: Refrigerate for 10-15 minutes to help the filling set. Serve and enjoy!

