

Peanut Butter Chocolate Chip Cookie Cups: The Best 2-in-1 Dessert

Peanut Butter Chocolate Chip Cookie Cups



OVEN
350°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

All-Purpose Flour: 141 cups
Baking Soda: 21 teaspoon
Salt: 41 teaspoon
Unsalted Butter: 21 cup (softened)
Brown Sugar: 21 cup (packed)
Granulated Sugar: 41 cup
Vanilla Extract: 1 teaspoon
Egg: 1 large
Chocolate Chips: 1 cup total (divided)
Creamy Peanut Butter: 21 cup
Powdered Sugar: 41 cup

DIRECTIONS

1. **Prep the : Oven:** Preheat your oven to 350°F (175°C). Lightly grease a standard muffin tin with non-stick spray or a little butter.
2. **Mix : Dry Ingredients:** In a medium bowl, whisk together the flour, baking soda, and salt. Set this aside.
3. **Cream : Butter and Sugars:** In a large bowl, beat the softened butter, brown sugar, and granulated sugar until light and fluffy.
4. **Combine : Wet and Dry:** Add the vanilla and egg to the butter mixture, mixing until fully combined. Gradually stir in the dry ingredients until just mixed-don't overbeat! Fold in 21 cup of the chocolate chips.
5. **Bake the : Cups:** Scoop the dough into the muffin tin, filling each cup about 2/3 full. Press the top lightly to flatten. Bake for 10-12 minutes until the edges are golden.
6. **Create the : Well:** Let the cups cool for 5 minutes. While still warm, gently press the center of each cookie with the back of a small spoon to create an indentation.
7. **Make the : Filling:** Whisk the peanut butter and powdered sugar in a small bowl until smooth.
8. **Fill and : Chill:** Once the cookie cups are completely cool, dollop the peanut butter mixture into the centers. Sprinkle with the remaining chocolate chips.
9. **Set:** Place in the refrigerator for 10-15 minutes to firm up the filling before serving.

SWAPS & NOTES

The Peanut Butter: I highly recommend using a standard creamy peanut butter (like Jif or Skippy).

Natural "stir" peanut butters can be too oily and may not set up properly in the center.

Chocolate Variety: While semi-sweet is classic, dark chocolate chips or even mini chocolate chips work beautifully here.

Gluten-Free: You can swap the all-purpose flour for a 1:1 gluten-free baking blend with success.

TIPS FOR SUCCESS

Don't Overbake: The cookies will continue to firm up as they cool in the tin.

If you overbake them, the "cups" will be too crunchy rather than chewy.

Wait to Fill: Ensure the cookie cups are completely cool before adding the peanut butter filling, otherwise the filling will melt and run over the sides.

Grease Well: Even with non-stick pans, a little extra spray helps these pop out perfectly without breaking the "walls" of the cup.

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

Original recipe: <https://chefmaniac.com/peanut-butter-chocolate-chip-cookie-cups-the-best-2-in-1-dessert/>