

Gideon's Bakehouse Inspired Chocolate Peanut Butter Cookies



Gideon's Bakehouse cookies have been widely praised and critically acclaimed since their inception. The nearly half pound, chewy, decadent cookies are completely smothered in chips and come in a variety of flavors.

These cookies inspired my recipe for a chocolate peanut butter treat like no other.

For a little extra special touch, sprinkle the cookie tops with a bit of flaked sea salt.

Prep time: 15 minutes plus 12-24 hours for chilling

Bake time: 20 minutes

Yield: 6 cookies

Ingredients:

8 tablespoons salted butter, melted and cooled

1 cup packed light brown sugar

1 large egg

½ teaspoon vanilla bean paste (or 1 teaspoon vanilla extract)

½ teaspoon baking soda

½ teaspoon baking powder

1 teaspoon fine sea salt

1 cup of pastry or cake flour

1 cup all-purpose flour

1 cup semi-sweet chocolate chips

1 cup peanut butter chips

Optional: flaked sea salt for cookie tops

Instruction:

1. In a medium bowl, mix together chocolate chips and peanut butter chips. Stir to mix evenly. Set aside.
2. Melt your butter in a large microwave safe bowl. Once melted, allow to cool 5-10 minutes. You want your butter melted but NOT HOT. You do not want your sugar to melt when added. Once butter is cooled, add brown sugar. Mix until smooth, add egg and vanilla. Stir again until smooth.
3. Add your baking soda, baking powder and salt. Again, stir until smooth and well combined. Add in your flours next. In measuring your flours, do not scoop your flour. Spoon your flour into your measure lightly and level off. Mix flour with a wooden spoon until well combined. Your dough will be very thick at this point.
4. Gently mix in 1 ¾ cup of your mixed chips.
5. Form your cookie balls using a ½ cup scoop, your dough balls will weigh approx. 5-6 oz each. You will get 6 cookie dough balls. At this point you can use any remaining chips to “top off” your cookies. Place on parchment lined baking sheet. I find Nordic Ware baking sheets work wonderfully.
6. At this point you will set your baking sheet of cookie dough balls in the refrigerator to chill for 12-24 hours.
7. After chilling, preheat your oven to 325 degrees and bake for 20 minutes. Prior to baking you can sprinkle cookie tops with flaked sea salt if desired. Edges of your cookie will just be set and middles will still look soft.
8. Allow cookies to cool on baking tray for 10-15 minutes before removing to cooling racks.

Storage: These cookies will last at least a week stored in an air tight container.

Freezing: You can make your cookie dough, shape into the balls and freeze at this point.

Remove from freezer and bake when you'd like, add just a few minutes to bake time if baking from frozen.

Enjoy your own Gideon's Bakehouse Inspired Cookies!