Chocolate Peanut Butter Swirl Cookies

Chocolate Cookie Dough

1/2 cup (1 stick) unsalted butter, softened to room temperature

1/2 cup sugar

1/2 cup light brown sugar

1 large egg

1 teaspoon vanilla extract

1 cup all-purpose flour

1/2 cup + 2 Tablespoons unsweetened cocoa powder

1 teaspoon baking soda

1/2 teaspoon salt

2 Tablespoons milk

1 cup chocolate chips

Peanut Butter Dough

1/2 cup (1 stick) unsalted butter, softened to room temperature

1/2 cup light brown sugar

1/4 cup sugar

1 large egg

3/4 cup creamy peanut butter

1 teaspoon vanilla extract

1/2 teaspoon baking soda

1 and 1/4 cups all-purpose flour

1/4 teaspoon salt

1 cup chocolate chips

For chocolate dough:

Cream the butter and sugars together with a hand or stand mixer on medium speed until light and fluffy.

Beat in the egg and vanilla until combined, scraping down the sides as needed.

Combine the flour, cocoa powder, baking soda, and salt.

Slowly mix it into the wet ingredients.

For the peanut butter dough: Cream the butter and sugars together until light and fluffy.

Mix in the peanut butter, egg, and vanilla (in that order).

Scrape down the sides as needed. Slowly mix in the baking soda and flour. Do not overmix.

Fold in the chocolate chips.

Chill both doughs for at least 1-2 hours. 2 hours is preferred.

Preheat oven to 350F degrees. Line cookie sheet with silicone baking mat or parchment paper. Measure 2 Tablespoons of peanut butter cookie dough. Roll into a ball. Take 2 Tablespoons of chocolate cookie dough. Roll into a ball.

Smoosh the two balls together and roll them into 1 large ball. Repeat for each cookie.

Bake the cookies for 11-12 minutes, not exceeding 13 minutes.