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THE BEST SOFT AND CHEWY PEANUT BUTTER COOKIES

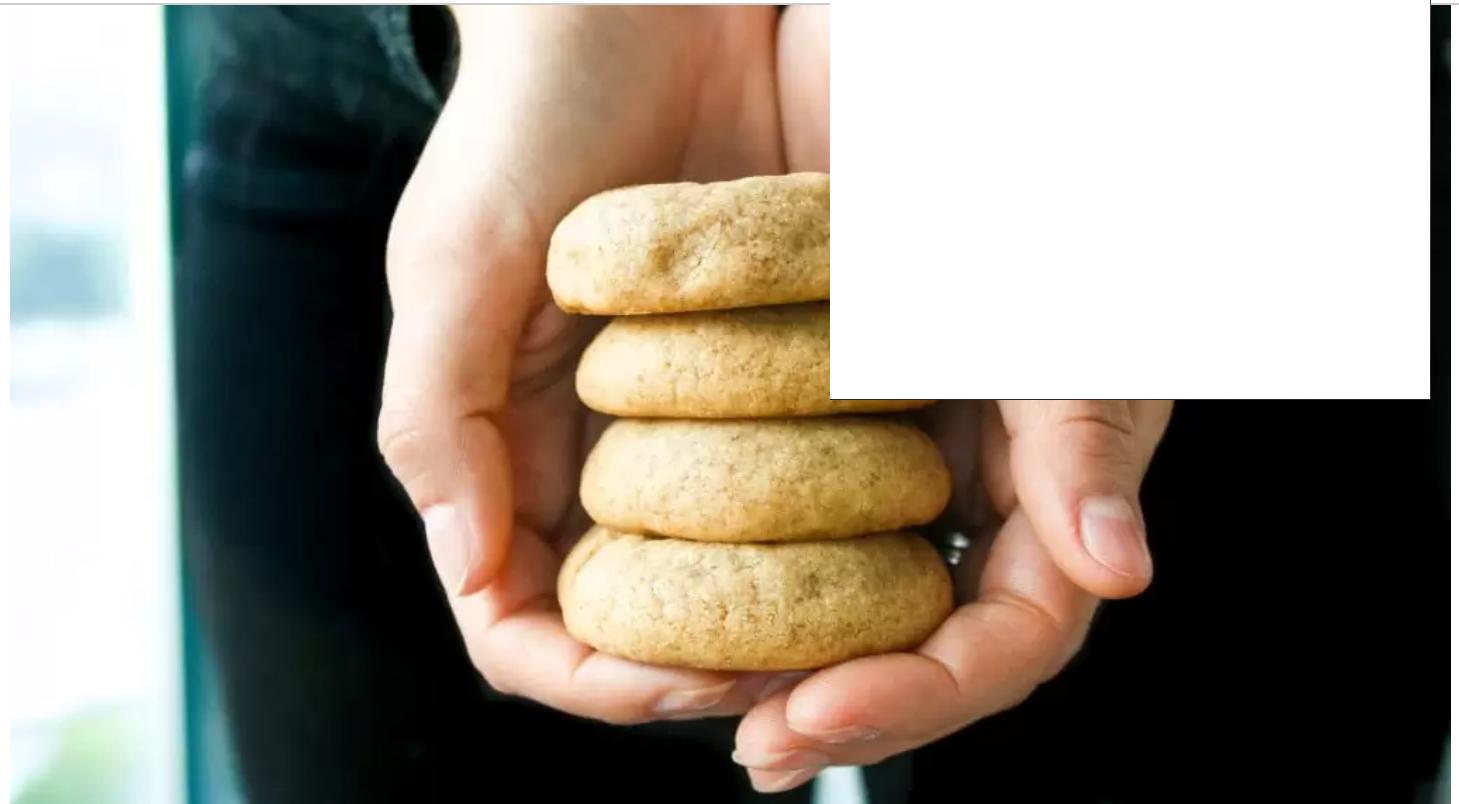
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What is better than the best classic, soft and chewy peanut butter cookies? To be honest, not a whole lot comes to mind. These puffy and thick peanut butter cookies stay soft for days and literally melt in your mouth. Plus, they are no chill cookie, meaning you can make them and eat them in less than 20 minutes with just a few simple steps. Get ready to fall in love with a cookie.



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Growing up, I was only really familiar with peanut butter cookies that were thin, hard and crunchy. The ones that were in my great aunt's tin for what seemed to be a few weeks too long. But then something amazing happened a few years ago. I tried an incredible, soft peanut butter cookie from the bakery section of my local grocery store. I was forever changed. Now, I cannot even imagine going back to those crumbly, stiff, practically stale cookies that I grew up on.

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INGREDIENTS IN PEANUT BUTTER

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Peanut butter cookies are pretty much solely made with ~~pantry staples. So I always have all the~~ ingredients in my pantry, which is pretty awesome since I don't have to worry about making a trip to the grocery store.

- **creamy peanut butter** - can substitute for chun

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different



- **vanilla extract**
- **all-purpose flour**
- **baking soda**
- **salt**

You will also need **measuring cups and spoons, mixing bowls, cookie sheet, parchment paper, and a silicone mat.**

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HOW TO MAKE THE BEST SOFT AND CHEWY PEANUT BUTTER COOKIES

Soft and chewy is my new standard peanut butter co
go-to treat of choice to make when I am craving som

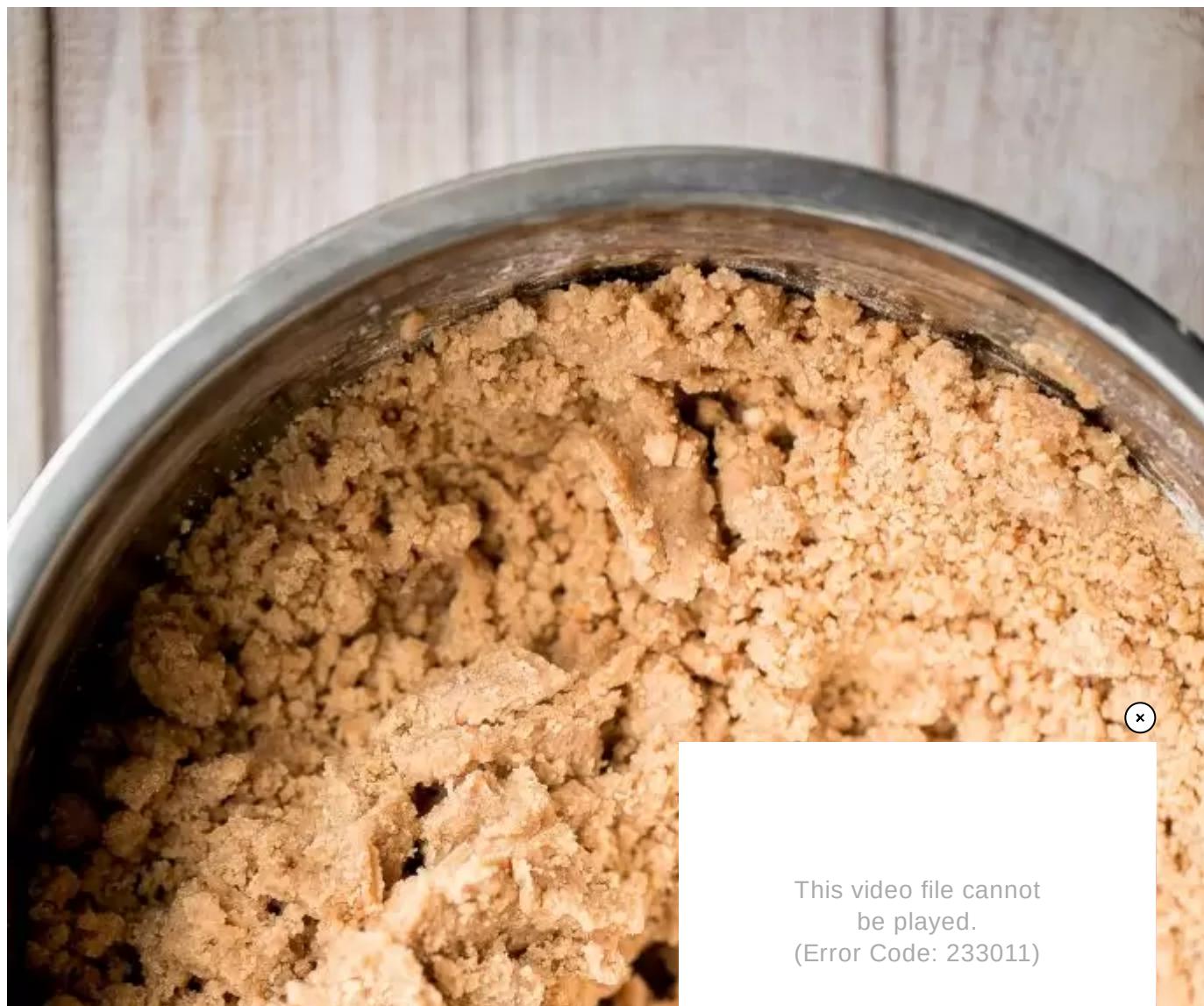
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1. Combine the wet ingredients. In a large mixing bowl, beat the butter and sugars using a hand mixer (or a stand mixer) until light and fluffy. Add the eggs, peanut butter, and vanilla extract and continue to mix until fully combined.

2. Combine the dry ingredients. In a separate mixing bowl, whisk together the flour, baking soda and salt. Add these dry ingredients to your large mixing bowl and mix until just combined.



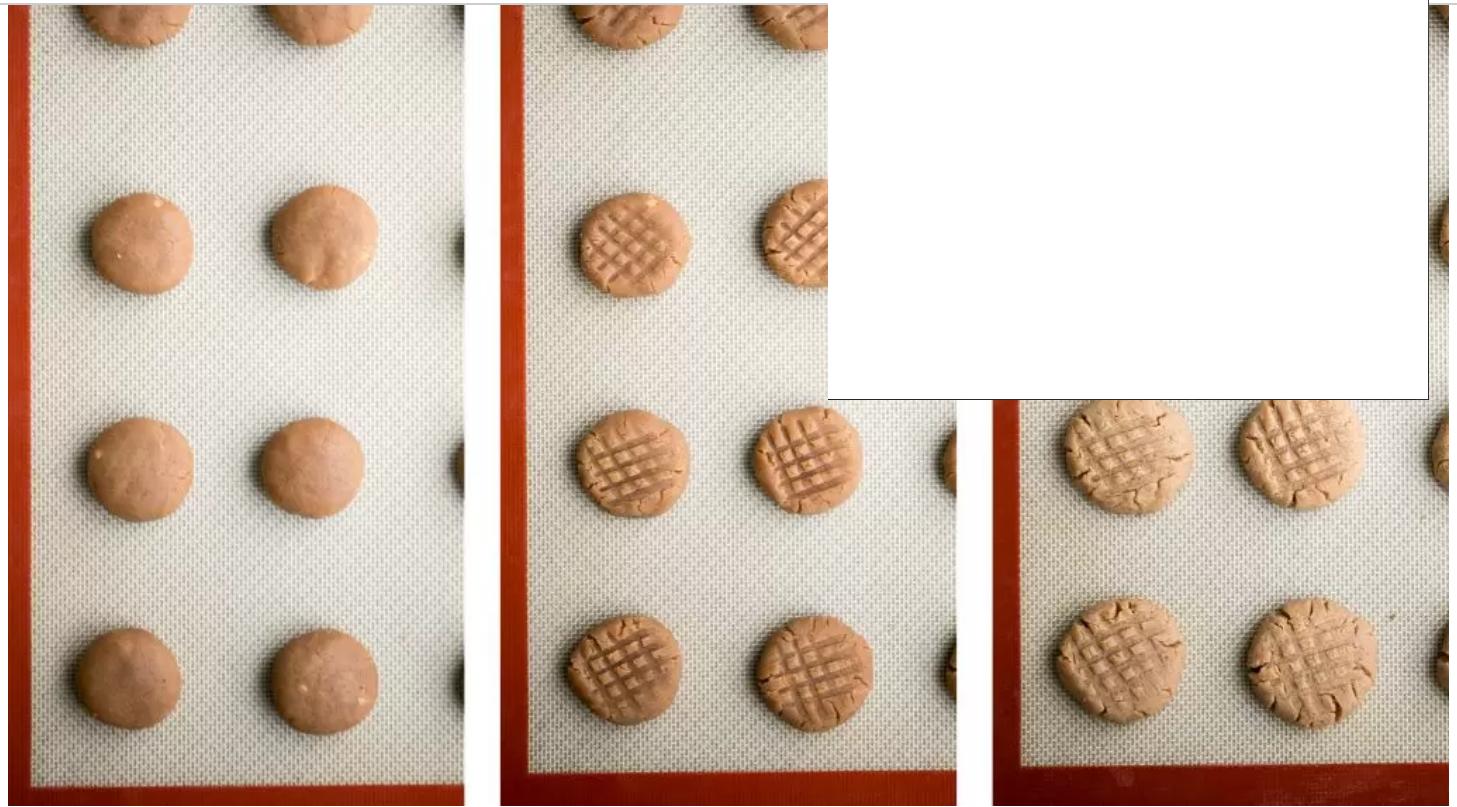
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1. Form the cookies. Scoop out 1-2 tablespoons of dough and roll into 1-inch balls and then flatten into a disc (this helps prevent it from cracking). If it cracks, smooth out the cracks with your hands. Place on a **half sheet baking pan** lined with a **silicone mat** or **parchment paper**. Use a fork to press down on each disc of dough

2. Bake the cookies. Bake for 8-10 minutes in a preheated oven at 350°F. The cookies will begin to slightly crack. To keep them soft and chewy, remove them from the oven and let them sit on the baking sheet for a few minutes and then transfer them to a wire rack to cool completely.

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FAQ AND TIPS FOR MAKING CHEWY PEANUT BUTTER CO

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- **Can I customize these cookies?** Yes, you can

few ways:

1. folding in some chocolate chips after you |
(see my [chocolate chunk peanut butter co](#))
2. add in 1 tablespoon of vanilla instead of 1
3. use crunchy peanut butter instead for a dif
soft and moist but not as chewy.

- **How long do these cookies keep?** Store these peanut butter cookies in an [airtight container](#) for up to 2 weeks at room temperature. To keep the cookies soft, place a slice of bread in the container. It really works.
- **Can I freeze them?** Transfer cooled peanut butter cookies to an [airtight container](#) or [freezer bag](#) and store in the freezer for up to 3 months.



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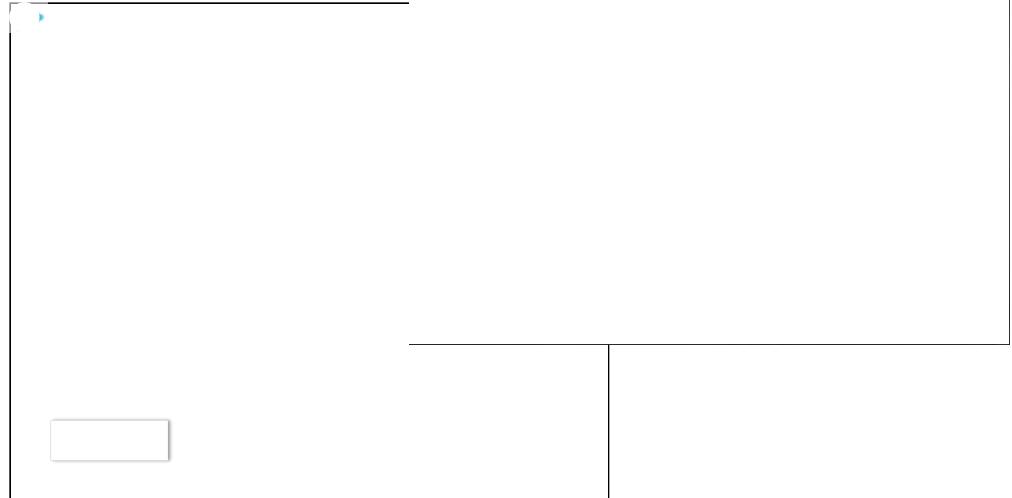


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Did you make this recipe? I would greatly appreciate a comment and rating below, letting me know what you thought of the recipe. You can also snap a picture and tag me on Instagram [@aheadofthyme](#) or share it on the Pinterest pin so that I can follow along.

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THE BEST SOFT & PEANUT BUTTER COOKIES



5 from 91 reviews

Author: Sam | Ahead of Thyme *Total Time:* 18 minutes *Yield:* 24 cookies

Diet: Vegetarian

PIN RECIPE

The best classic soft and chewy peanut butter cookies are puffy and thick, stay soft for days, and melt in your mouth. Make them in under 30 minutes.

INGREDIENTS

1 cup creamy peanut butter

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~~1/2 teaspoon vanilla extract~~**1 + 1/2 cups all-purpose flour****1 teaspoon baking soda****1/4 teaspoon salt**

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INSTRUCTIONS

- 1 Preheat the oven to 350 F.
- 2 In a large bowl, cream together the peanut butter, butter and sugars using a **hand mixer** (or a **stand mixer**), until soft and creamy.
- 3 Add the egg and vanilla extract and continue to mix until fully combined.
- 4 In a separate bowl, whisk together the flour, baking soda and salt. Add these dry ingredients to your large bowl slowly, continuously mixing using your mixer.
- 5 Scoop out 1-2 tablespoons of dough and roll into 1-inch balls, and then flatten into a disc (this helps prevent it from cracking). If it cracks, smooth out the cracks with your hands. Place the cookies on a **half sheet baking pan** lined with a **silicone mat** or parchment paper. Press each ball of dough to create a criss-cross pattern.
- 6 Bake for 8-10 minutes or as soon as tops begin to turn chewy, be careful to not overbake. Let cool on a wire rack.

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chocolate chips after you have added in the dry ingredients. You can also add in some [chunk peanut butter cookies](#)). Other customization ideas include: if you like a stronger vanilla taste, add in 1 tablespoon of vanilla extract; if you like a more nutty flavor, use crunchy peanut butter instead for a different texture.

How to store: Store these peanut butter cookies in an [airtight container](#) for up to 2 weeks at room temperature. To keep the cookies soft, place a slice of bread in the container. It really works.

How to freeze: Transfer cooled peanut butter cookies to an [airtight container](#) or [freezer bag](#) and store in the freezer for up to 3 months.



Prep Time: 10 minutes



Cook Time: 8 minutes



Category: Cookies



Method: Bake



Cuisine: American



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SERVING SIZE: 1 COOKIE

Calories Per Serving: 162

Total Fat 9.6g **12%**Cholesterol 17.9mg **6%**

Sodium

Sugars 9.3g

Protein 3.5g

7%

Vitamin

Keywords: peanut butter cookies, chewy cookies, chewy peanut butter cookies, soft peanut butter cookies, the best peanut butter cookies

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Comments

Aurora says

November 25, 2021 at 6:12 pm

I absolutely loved this recipe! I'm not a super good baker, and this is the only recipe I've followed that actually turned out well. Looking forward to making this again!

★★★★★

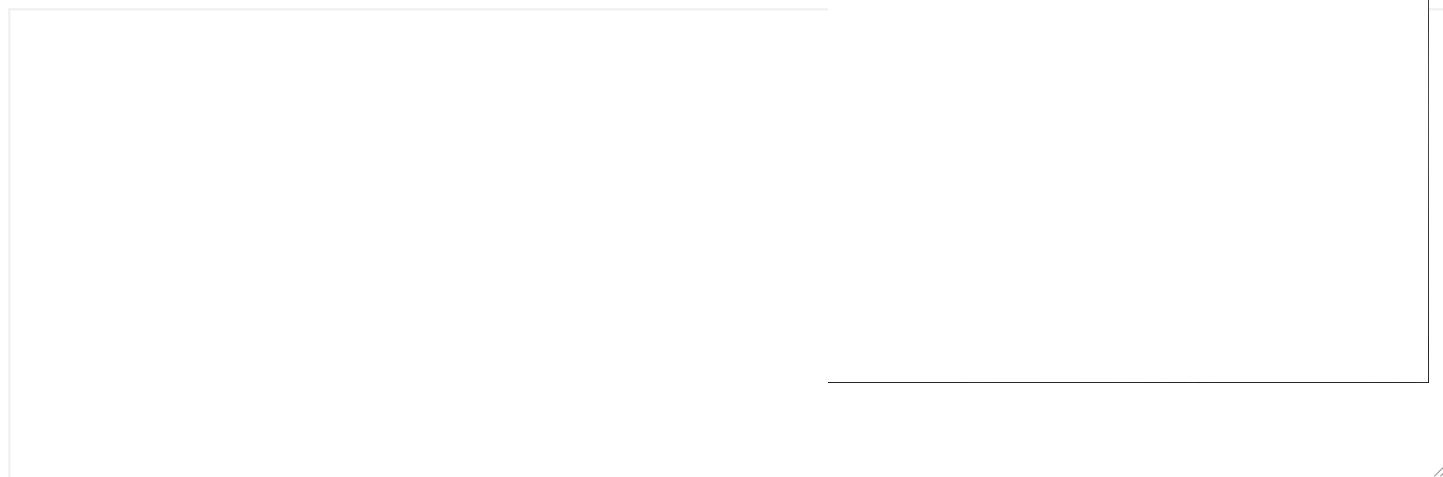
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Hi, I'm Sam. I am the founder of Ahead of Thyme, where **we help busy people eat real food that tastes good**. Here, you can find hundreds of delicious, **quick and easy recipes**, using quality and wholesome ingredients. [Read more about me](#)



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