

# Peanut Butter Cookies

*Classic peanut butter cookies with a perfectly crisp exterior and soft center, finished with the traditional crisscross pattern.*

*Makes 2 dozen.*

## Ingredients

Peanut butter (JIF creamy) . . . 1¼ cups	Mexican vanilla . . . . . 1 tsp.
Eggs, large . . . . . 2	Coarse salt . . . . . ½ tsp.
Sugar . . . . . 1 cup	Additional sugar for sprinkling
Baking soda . . . . . 1 tsp.	

## Directions

Preheat oven to 350°F –

1. In a large bowl, combine **peanut butter**, **eggs**, **sugar**, **baking soda**, **Mexican vanilla**, and **salt** until well mixed.
2. Using a 1¾" cookie scoop, drop dough onto ungreased cookie sheets, spacing balls 2 inches apart.
3. Press each cookie with a fork twice, creating a crisscross pattern on top.
4. Sprinkle cookies with additional **sugar**.
5. Bake for *12-13 minutes* until edges are set. If baking two sheets at once, rotate their positions after *6 minutes*.
6. Let cookies cool on cookie sheet for *3-5 minutes* before transferring to a wire rack.