

# Peanut Butter Cookies (GF)

## Ingredients

Peanut butter . . . . .	1 cup	Mexican vanilla . . . . .	1 tsp.
Egg, large . . . . .	1	Table salt . . . . .	¼ tsp.
Sugar . . . . .	1 cup	Sugar, for sprinkling . . . . .	1 Tbsp.
Baking soda . . . . .	1 tsp.		

## Directions

Preheat oven to 350°F — Line a baking sheet with parchment — Have 1 Tbsp. **sugar** for sprinkling in *Small Bowl #1*

1. In *Medium Bowl #1*, combine 1 cup **peanut butter**, 1 large **egg**, 1 cup **sugar**, 1 tsp. **baking soda**, 1 tsp. **Mexican vanilla**, and ¼ tsp. **table salt**. Mix with an electric paddle or wooden spoon until evenly combined and no streaks remain.
2. Portion dough with a 1¾-inch cookie scoop into 12 balls and place about 2 inches apart on the prepared sheet.
3. Sprinkle the tops with **sugar** (*Small Bowl #1*), then press each ball with a fork to make a crosshatch pattern.
4. Bake at 350°F for 11–12 minutes until cookies are set and lightly golden at the edges; centers may still look soft but will firm as they cool. Continue baking in 1 minute increments if needed.
5. Cool on the sheet for 2–3 minutes, then transfer to a wire rack to cool completely.

## Peanut Butter Cookies (GF)

### Yield

- Makes 12 cookies

### Equipment Required

- Rimmed baking sheet
- Parchment paper
- Medium mixing bowl
- Small bowl (for sugar for sprinkling)
- 1¾-inch cookie scoop
- Fork (for hatch marks)
- Electric mixer with paddle attachment or wooden spoon
- Measuring cups and spoons
- Wire rack (optional, for cooling)

### Mise en Place

- *Medium Bowl #1*—dough: 1 cup **peanut butter**, 1 large **egg**, 1 cup **sugar**, 1 tsp. **baking soda**, 1 tsp. **Mexican vanilla**, ¼ tsp. **table salt**
- Preheat oven and line sheet with parchment before mixing

### Ingredient Tips

- Use creamy **peanut butter** (standard jar, not natural/oil-separating) for consistent texture
- **Mexican vanilla** adds warm, rounded flavor; pure vanilla extract may be substituted

- **Table salt** dissolves evenly in the dough; avoid coarse salt

### Preparation Tips

- Dough is soft and sticky; the scoop keeps portions even and avoids overhandling
- Sprinkle **sugar** before pressing with the fork so it adheres to the tops
- Cookies may look underdone at *11–12 minutes*; edges should be lightly golden and centers will set as they cool
- Don't overbake—cookies will become dry and crumbly

### Make Ahead & Storage

- Store in an airtight container at room temperature for up to *3–5 days*
- Dough can be portioned and refrigerated up to *2 days*; bake from cold and add 1–2 minutes if needed
- Freeze baked cookies in an airtight container for up to *2 months*; thaw at room temperature

### Serving Suggestions

- Serve with cold milk or coffee
- Pair with vanilla ice cream for a simple dessert
- Pack for lunchboxes or picnics