

# Peanut Butter Cookies •

## Ingredients

Peanut butter (creamy) .....	1 $\frac{1}{4}$ cups	Baking soda .....	1 tsp.
Eggs, large .....	2	Mexican vanilla .....	1 tsp.
Sugar .....	1 cup	Salt .....	1 tsp.
Granulated sugar (for rolling) .....	1 $\frac{1}{4}$ cup		

## Directions

Preheat oven to  $350^{\circ}\text{F}$  — Bring **peanut butter** and **eggs** to room temperature — Line baking sheets with parchment paper — Place **rolling sugar** in shallow dish

1. Mix the dough in a large bowl:
  - (a) Stir room temperature **peanut butter** and **sugar** vigorously with a sturdy spatula or wooden spoon until smooth and no visible sugar granules remain, about  $3\text{--}5$  minutes. Scrape bowl as needed. (Or use a hand mixer or stand mixer on medium for about  $1\text{--}2$  minutes.)
  - (b) Add **eggs** one at a time, mixing well after each until fully incorporated.
  - (c) Add **Mexican vanilla** and mix until combined.
  - (d) Add **baking soda** and **salt** and stir until just combined; dough should be smooth and uniform.
2. Cover bowl and chill dough for at least  $15$  minutes to make it easier to handle and reduce spreading during baking.
3. Using a  $1\frac{3}{4}$  inch cookie scoop or rounded tablespoon, portion dough into balls.
4. Roll each ball in **granulated sugar** until completely coated.
5. Place sugared balls on prepared baking sheets, spacing 2 inches apart.
6. Press each cookie with a fork twice, creating a crisscross pattern on top. If fork sticks to dough, dip it in the **rolling sugar** between cookies.
7. Bake for  $12\text{--}13$  minutes until edges are lightly golden but centers still appear soft. If baking two sheets at once, rotate their positions halfway through baking.
8. Let cookies cool on baking sheet for  $5$  minutes before transferring to a wire rack to cool completely.

## Equipment Required

- Large mixing bowl
- Sturdy spatula or wooden spoon
- $1\frac{3}{4}$  inch cookie scoop or tablespoon measure
- Baking sheets
- Parchment paper
- Measuring cups and spoons
- Fork for creating pattern
- Shallow dish for rolling sugar
- Wire cooling rack
- Rubber spatula
- Hand mixer or stand mixer (optional)

## Mise en Place

- Remove **peanut butter** and **eggs** from refrigerator *1 hour* before starting
- Line baking sheets with parchment
- Measure all ingredients before beginning
- Set up sugar rolling station

## Ingredient Tips

- Use commercial creamy peanut butter (like JIF or Skippy) rather than natural style
- Room temperature **peanut butter** creates a smoother dough

- For extra crunch, use coarse sugar for rolling
- Mexican vanilla adds depth, but pure vanilla extract can substitute

## Preparation Tips

- Don't skip the *15 minute* chill time - it makes the dough easier to handle
- Keep cookie size consistent for even baking
- Press fork just deep enough to create pattern without flattening cookies too much
- Cookies will appear slightly underbaked when done but will set as they cool

## Make Ahead & Storage

- Dough can be chilled up to *24 hours*
- Baked cookies keep in airtight container for *5 days*
- Freeze baked cookies up to *3 months*
- Freeze portioned dough balls up to *3 months* - roll in sugar after thawing

## Serving Suggestions

- Best served at room temperature
- Excellent with cold milk or hot coffee
- Crumble over vanilla ice cream
- Pack in lunch boxes or cookie tins
- Use as base for ice cream sandwiches