

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	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 $350^{\circ}F$

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.