
♦ Peanut Butter Cookies ♦

If using unsalted butter, increase salt to 1 tsp.

I N G R E D I E N T S

2 1/2 cups all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 pound salted butter (2 sticks)
1 cup firmly packed dark brown sugar
1 cup granulated sugar
1 cup extra crunchy peanut butter (preferably fresh ground from Whole Foods)
2 large eggs
2 teaspoons vanilla extract
1 can roasted salted peanuts

I N S T R U C T I O N S

1. Adjust oven rack to low center position and preheat to 350 degrees.
2. Mix flour, baking soda, baking powder, and salt in medium bowl.
3. In bowl of electric mixer or by hand, beat butter until creamy. Add sugars; beat until fluffy, about 3 minutes with electric mixer, stopping to scrape down bowl as necessary. Beat in peanut butter until fully incorporated, then eggs, one at a time, then vanilla. Gently stir dry ingredients into peanut butter mixture. Add peanuts; stir gently until just incorporated.
4. Working with 2 tablespoons dough at a time (or using an ice cream scoop), roll into large balls, placing them 2 inches apart on a parchment covered cookie sheet. Press each dough ball with back of dinner fork dipped in cold water to make crisscross design. Bake until cookies are purified and slightly brown along edges, but not top, 10 or 12 minutes (they will not look fully baked). Cool cookies on cookie sheet until set, about 4 minutes, then transfer to wire rack to cool completely.