

It's always fun to smash up ingredients. It really is. In this case we get to smash up some peanuts to make a really chunky version of our own peanut butter. Don't worry, we're going to add even more chunky peanut butter while we're going. These peanut butter cookies end up with a nice smooth texture because there's so much butter. If you don't like "sandy" peanut butter cookies then these are for you.

These cookies, if done right, end up thick and chewy with just the right amount of slightly sweet-salty peanutty flavor. Oh, the honey, that's because honey is hygroscopic, which means it attracts water and helps keep the cookies moist. After you unwrap the butter keep the wrappers as they'll have just enough butter left to coat the bottom of the glass.

Ingredients

- 2½ cups all purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¾ cup butter
- ⅓ cup granulated sugar
- 1 cup packed light brown sugar
- ¾ cup chunky peanut butter
- 1 tablespoon honey
- 1 teaspoon vanilla
- 2 large eggs
- 1½ cups salted snacking peanuts
- granulated sugar for sprinkling

Directions

1. Preheat oven to 375 degrees.
2. Mix the flour, baking powder, baking soda, and salt in a small bowl.
3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the peanut butter, honey, eggs, and vanilla and beat until light and fluffy again.
5. Put the peanuts in a zipper lock bag and roll them until they are like a coarse sand. You don't want mush, but you don't want whole peanuts either.
6. Using a medium #30 scoop spoon the batter onto parchment-lined cookie sheets. Using the bottom of a buttered and sugared glass press the cookies until they are between ½ and ¾ inches thick. Make sure you're consistent. Sprinkle each cookie with a little more granulated sugar.
7. Bake for 9 to 10 minutes or until done, but do not overbake them. Let them sit on the baking sheet for a few additional minutes before removing to a wire rack to completely cool.