

Classic Peanut Butter Cookies



Makes great cookies!

By Shirley Sadler

Prep: 15 mins

Cook: 10 mins

Additional: 1 hr

Total: 1 hr 25 mins

Servings: 24

Yield: 4 dozen



Ingredients

- 1 cup unsalted butter
- 1 cup crunchy peanut butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 large eggs
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 ½ teaspoons baking soda

Directions

Step 1

Cream butter, peanut butter, and sugars together in a bowl; beat in eggs.

Step 2

In a separate bowl, sift flour, baking powder, baking soda, and salt; stir into butter mixture. Put dough in refrigerator for 1 hour.

Step 3

Roll dough into 1 inch balls and put on baking sheets. Flatten each ball with a fork, making a crisscross pattern. Bake in a preheated 375 degrees F oven for about 10 minutes or until cookies begin to brown.

Tips

Read our picks for the best hand mixers to make cooking your favorite recipes that much easier.

Nutrition Facts

Per Serving: 252 calories; protein 4.5g; carbohydrates 29.7g; fat 13.6g; cholesterol 35.8mg; sodium 209.4mg.