

Peanut Butter Cookies *(Joy of Baking)*

Makes about 24 35-gram cookies

- 70 g unsalted butter, room temperature
- 100 g light brown sugar
- 100 g granulated white sugar
- 1 tsp vanilla extract
- 85 g peanut butter (smooth or crunchy)
- 1 large egg, room temperature
- 260 g all-purpose flour
- ½ tsp baking soda
- ¼ tsp salt
- 80 g chopped peanuts or 80 g chocolate chips (optional)



1. Preheat oven to **180°C**. Line two baking sheets with parchment paper.
2. In the bowl of a stand mixer, fitted with the paddle attachment, beat the **butter** until smooth.
3. Add the **sugars** and **vanilla** extract and beat until well mixed.
4. Beat in the **peanut butter**. Scrape down the sides and bottom of your bowl as needed.
5. Add the **egg** and beat to combine.
6. In a separate bowl whisk together the **flour**, **baking soda**, and **salt**. Add to the peanut butter mixture and beat until incorporated.
7. Fold in the chopped **peanuts or chocolate chips**, if using.
*(If the batter is too soft to form into balls, **place in the refrigerator for about an 30-60 minutes or until firm.**)*
8. Roll the batter into 35-g balls for each cookie. Transfer the cookies to the prepared baking sheet, spacing 10 cm apart. Flatten the cookies into 6½-cm rounds using the bottom of a glass. Using the tines of the fork that has been dipped in granulated **white sugar**, make a crisscross pattern.
9. **Bake the cookies for about 10 - 13 minutes**, or until the cookies are lightly browned around the edges but still soft in the center. Rotate your baking sheet front to back about halfway through baking. Remove from oven and place on a wire rack to cool.

Can be stored at room temperature, in an airtight container, for about 3 to 5 days, or they can be frozen.