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# CLASSIC PEANUT BUTTER COOKIES

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Course      Dessert  
Cuisine     American  
Prep Time   30 minutes plus 3 hours chill time  
Cook Time   10 minutes  
Total Time   3 hours and 40 minutes  
Servings



## Ingredients:

- 112g unsalted butter, room temperature
- 110g granulated sugar
- 110g brown sugar
- 130g peanut butter
- 1 large free-range egg
- 160 plain flour
- $\frac{3}{4}$  tsp baking soda
- $\frac{1}{2}$  tsp baking powder
- $\frac{1}{4}$  tsp course salt

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## Other Information

*Using a brand peanut butter like Skippy or Jif is preferred for this recipe.*

*You can use either smooth or chunky peanut butter; smooth will give you smoother consistency, chunky will have bits of peanut in them (amount is the same either way).*

*You should chill the dough for at least three hours, but can do less if you need to but they may not hold their shape.*

*You can use a spatula to press cookies down in lieu of the fork, but the fork marks give these that classic peanut butter cookie look.*

*For chewier cookies, bake at 150°C (140°C Fan/300°F/Gas Mark 2) for 15 minutes.*

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## Directions

1. In a medium bowl, whisk together dry ingredients: flour, baking soda, baking powder and salt. Set aside.
2. Beat butter until creamy, about two minutes.
3. Add both the granulated sugar and brown sugar to the butter and mix for an additional two minutes.
4. Add peanut butter and egg and mix well.
5. With a spatula or wooden spoon, stir the dry ingredients into the creamed sugar mixture until well combined.
6. Wrap dough in cling film and refrigerate for at least three hours.
7. Preheat oven to 190°C (170°C Fan/375°F/Gas Mark 5).
8. Using your hands, roll dough into 1-1/4 inch balls and place on baking sheet lined with parchment paper about three inches apart.
9. With a fork, flatten the cookies using a crisscross pattern. (Dip the fork in flour to keep it from sticking to the dough.)
10. Bake at 190°C (170°C Fan/375°F/Gas Mark 5) until light brown, about 9 to 10 minutes.
11. Remove the cookies from the oven and let cool on the baking sheets for one minute before removing.
12. Transfer the cookies to a wire rack to cool completely before serving. Enjoy!

