

Very Peanut Butter Cookies

Prep: Not specified • Cook: Not specified

Dense with double the peanut butter, these cookies are ultra-soft at the center with delicately crumbly edges and a light sugar crust for pure peanut butter bliss.

Ingredients

- 2 1/2 cups (313g) all-purpose flour (spooned & leveled)
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup (226g) unsalted butter (softened to room temperature)
- 1 cup (200g) granulated sugar
- 3/4 cup (150g) light or dark brown sugar (packed)
- 2 large eggs (at room temperature)
- 2 cups (500g) creamy peanut butter
- 1 1/2 teaspoons pure vanilla extract
- 1/2 cup (100g) granulated sugar (for rolling)
- 1/2 cup (65g) peanuts (finely chopped, optional)

Instructions

1. Whisk the flour, baking powder, baking soda, and salt together in a medium bowl; set aside.
2. Using a hand mixer or stand mixer fitted with a paddle, cream the butter, granulated sugar, and brown sugar on medium speed until smooth, about 1–2 minutes.
3. Add the eggs and beat on high until combined, about 1 minute; scrape down the bowl as needed.
4. Add the peanut butter and vanilla; beat on high until combined.
5. Add the dry ingredients to the wet ingredients and mix on low until combined; with the mixer running on low, add the chopped peanuts if using. Dough will be thick and soft.
6. Cover and chill the dough in the refrigerator for 1 hour (up to 2–3 days). If chilling longer than a few hours, let sit at room temperature for at least 30 minutes before rolling and baking.
7. Preheat the oven to 350°F (177°C). Line 2–3 large baking sheets with parchment paper or silicone baking mats.
8. Roll dough into balls, about 1.5 tablespoons each, then roll in granulated sugar. Use a fork to make a crisscross pattern on top of each ball.
9. Bake for 10–12 minutes, until very lightly browned on the sides; centers will look very soft.

10. Cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely.

11. Storage: Cookies stay fresh covered at room temperature for up to 1 week.

Tags: Cookies, Peanut Butter, Dessert, Baking, Make Ahead Friendly, Freezer Friendly

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