



Peanut Butter Cookies

A light and crispy peanut butter cookie, you cannot eat just one!

Ingredients

- 1 cup (2 sticks) butter, softened
- 1 cup peanut butter, smooth or crunchy
- 1 cup packed brown sugar
- 1 cup granulated sugar
- 2 eggs, large
- 1 teaspoon vanilla
- 2 cups (280 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ cup granulated sugar to roll dough
- Chopped peanuts (optional)

Directions

Preheat oven to 350° with rack in the center of oven. Line sheet pans with parchment paper.

In the bowl of an electric stand mixer with paddle attachment, mix butter, peanut butter, brown sugar, and 1 cup granulated sugar together until creamy. Add eggs and vanilla, and beat well. In a separate small bowl, whisk together All-Purpose Flour Artisan Blend, baking soda, and baking powder; add to bowl of stand mixer and mix well.

Put remaining ½ cup granulated sugar into small bowl. Scoop and press dough into 1-inch ball; toss and roll in sugar to coat. Place dough ball on lined sheet pan; dip flat-bottomed glass in sugar and use it to press cookie to about ½-inch thick. Repeat process for rest of dough, spacing dough balls apart to allow for spreading during baking. Crosshatch tops with fork and sprinkle with more sugar and chopped peanuts, if desired. Bake 14 to 16 minutes, until cookies start to brown on the edges. Cool completely on sheet pan before lifting or they may break.

NOTE: This is a soft dough; if dough is too sticky to work with, place in refrigerator (or freezer for 5 minutes) to firm up a little before proceeding.

This cookie dough freezes very well before baking. Freeze dough on sheet pan after forming dough balls but before rolling in sugar. When frozen, transfer dough balls to a freezer-proof bag until ready to bake. To bake, thaw for about 15 minutes, then roll in sugar, place on sheet pan, flatten, and bake as directed.

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