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# Peanut Butter Cookies

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## **Ingredients:**

2¾ Cups (330g)	All Purpose Flour
½ Tsp EACH	Baking Soda & Salt
1 Tsp	Baking Powder
½+ Tsp EACH	Cinnamon, Nutmeg, Cardamom Cayenne (Optional - gives nice "kick")
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar, Light & Packed
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
1 Cup (270g)	Peanut Butter, Extra Crunchy @ Room Temp
2	Large Eggs @ Room Temp
2 Tsp	Vanilla Extract Vanilla Extract (Option: 1 Tsp Extract & 1 Bean/2 Tsp finely chopped Vanilla Bean)
8 Oz (227g)	Peanuts; Roasted/Toasted, Unsalted & Coarse Chopped

***Yield: ~50 Cookies @ 1.0 Oz***

## **Directions:**

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, Cinnamon, Nutmeg, Cardamom and, if used, Cayenne.
2. In Mixer Bowl cream Butter and Sugars (and, if used, Chopped Vanilla Bean) until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Peanut Butter, then Vanilla, and beat after each add until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
6. Add Peanuts and beat until evenly mixed.
7. Cover and refrigerate Dough for at least 3 hours.
8. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
9. Scoop ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
10. Press each Scoop twice with Dinner Fork dipped in cold water to make classic crisscross design and flatten the Scoop/Ball into a ½ inch thick Round. (As an Alternative, I've used a meat tenderizer for waffle design and food processor plunger for circle design.)
11. Bake 11 minutes or until the edges just start to brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

## **Notes:**

- Peanut Butter Brand –\_Cook's Illustrated tested and determined that using "Jif" Peanut Butter works best for a very good Peanut Flavor. I can confirm.
- Chocolate –\_Add 2 Oz of Shaved Chocolate added to the Chopped Nuts ...Or, for even more Chocolate Flavor, add any combination of; substitute ½ Cup (42g) Cacao Powder for ¼ Cup (30g) Flour, and/or add ½ Cup (42g) Cacao Nibs, and/or add 8 Oz (227g) Dark Chocolate Chips.