

Marie Saba

from my kitchen to yours

Peanut Butter Cookies

Makes 25 cookies

Ingredients:

- 1 ¼ cup (175 g) all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup (113 g) unsalted butter, softened
- ½ cup (105 g) light brown sugar, packed
- ¼ cup (50 g) white granulated sugar
- ¾ cup (190 g) creamy peanut butter
- 1 egg
- 1 teaspoon vanilla



Instructions:

1. In a medium bowl, whisk together flour, baking soda and salt. Set aside.
2. Using a stand mixer or electric beaters, cream butter and sugars until fluffy, about 2 to 3 minutes. Add peanut butter and mix again, scraping down sides as needed. Add eggs and vanilla and beat again until combined, scraping down sides to ensure even mixing.
3. Reduce mixer speed to low and gradually add dry ingredients, beating just until incorporated. Cover dough with plastic wrap and chill for 1 hour.
4. Preheat oven to 350 F (176 F). Line a baking sheet with parchment paper. Using a cookie scoop, place 1 ½ Tablespoon portions of dough on the baking sheet about 2 inches apart. To ensure smooth edges, use your hands to roll dough into smooth round balls. Lightly press tops of cookies with the tines of a fork to create a crosshatch pattern. Bake for 10 to 12 minutes, until edges are slightly golden and centers are set but still soft. (Cookies will look and feel slightly undercooked but will finish cooking on the pan.) Let cookies sit on baking sheet for 5 to 10 minutes; then transfer to a wire rack and finish cooling.

Notes:

- How to Store Cookies: Cool cookies completely. Store in an airtight container at room temp for up to 4 days. Add a slice of sandwich bread to the container to keep the cookies soft.

YouTube: Marie's Kitchen

Website: MarieSaba.com

Email: Marie@MarieSaba.com