

Peanut Butter Cookies

Author: "The American Test Kitchen Family Cookbook"

**Carolyn T's
Cookbook**

Servings: 36



2 1/2 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 pound unsalted butter, or 2 cubes
1 cup packed brown sugar, light, not dark
1 cup sugar
1 cup peanut butter, extra crunchy
2 teaspoons vanilla
2 large eggs
1 cup dry-roasted peanuts, ground very fine

Categories: Cookies

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 192 Calories;
11g Fat (50.5% calories from fat); 4g Protein; 20g
Carbohydrate; 1g Dietary Fiber; 26mg Cholesterol;
157mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2
Lean Meat; 2 Fat; 1 Other Carbohydrates.*

Notes: What's unique about this recipe is the use of ground dry-roasted peanuts which are ground up in a food processor to a very fine grind. America's Test Kitchen recommended Skippy Peanut Butter as the best for baking. And we found that the cookies took more baking time than the recipe indicated.

Description: Ground peanuts AND peanut butter give these cookies their intense peanut flavor.

Preparation Time: 30 minutes

Start to Finish Time: 1 hour

1. Adjust oven racks to the upper and lower-middle positions and heat the oven to 350.
2. Whisk the flour, salt, baking powder and soda together in a bowl. Mix gently and set aside.
3. Beat the butter and sugars together in a large bowl using an electric mixer on medium speed until light and fluffy, 3 to 6 minutes. Beat in the peanut butter until fully incorporated, about 30 seconds. Beat in the vanilla, then the eggs, one at a time, until combined, about 30 seconds, scraping down the sides of the bowl and beaters as needed.
4. Reduce mixer speed to low and slowly mix in the flour mixture until combined, about 30 seconds. Add in the ground peanuts until mixed thoroughly.
5. Working with 2 tablespoons of dough at a time, roll dough into balls (or use a cookie scoop) and lay on two parchment lined baking sheets, spaced about 2 inches apart. Make a cross-hatch mark with a fork, pressing down moderately to slightly flatten the cookies.
6. Bake until edges are browned slightly (golden) and the centers have puffed and are beginning to deflate, 10-15 minutes. Rotate pans halfway through baking time.
7. Let the cookies cool on the baking sheet for 10 minutes, then remove to a wire rack and cool completely.