

## Easy Classic Peanut Butter Cookies That Always Hit the Spot

My Favorite Peanut Butter Cookies ??



**OVEN**  
**375°F**

**TIME**  
**15 min**

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### INGREDIENTS

$\frac{1}{2}$  cup butter (softened)  
 $\frac{1}{2}$  cup peanut butter (creamy or crunchy)  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{2}$  cup brown sugar  
1 egg  
 $\frac{1}{2}$  tsp vanilla extract  
1... cups all-purpose flour, sifted  
 $\frac{3}{4}$  tsp baking soda  
... tsp salt

#### Ingredient Tips & Swaps:

**Peanut Butter:** Creamy gives a smoother texture, while crunchy adds extra bite.

**Butter:** Use unsalted for control, or skip the salt if using salted butter.

**Sugar:** The brown sugar adds moisture and chewiness-don't skip it!

**Add-Ins:** Try chocolate chips, chopped peanuts, or swirl in a little Nutella for a twist.

#### Step-by-Step Instructions:

1. Preheat the Oven:
2. Mix the Wet Ingredients:
3. Add the Dry Ingredients:
4. Shape and Press:
5. Bake to Perfection:

#### Tips for Success:

Don't overmix once the flour is added-just stir

until combined.

For perfectly soft cookies, don't overbake-they'll firm up as they cool.

Want a fancier look? Sprinkle with sea salt or dip half in melted chocolate.

Make a double batch and freeze half the dough for future cravings.

Serving Suggestions:

A cold glass of milk or warm chai latte

Crumbled over ice cream or used in ice cream sandwiches

Pack them in lunchboxes or serve with a dessert charcuterie board

Peanut Butter Brownies for double the peanutty goodness

Rainbow Sprinkle Cookies for a colorful touch

Edible Cookie Dough when you want a spoonful of something sweet without baking

Storage & Leftovers:

Store cooled cookies in an airtight container for up to 5 days at room temperature.

Freeze baked cookies or unbaked dough balls for up to 2 months.

## DIRECTIONS

1. **Preheat the Oven:** Set oven to 375°F (190°C). Line a baking sheet with parchment paper or a silicone baking mat.
2. **Mix the Wet Ingredients:** In a large bowl, cream together the butter, peanut butter, sugar, and brown sugar until light and fluffy. Add the egg and vanilla and mix until fully combined.
3. **Add the Dry Ingredients:** Gradually stir in the sifted flour, baking soda, and salt until the dough is fully mixed and no streaks remain.
4. **Shape and Press:** Roll dough into 1-inch balls and place them on the baking sheet about 2 inches apart. Use a fork dipped in sugar or flour to press a crisscross pattern on each cookie.
5. **Bake to Perfection:** Bake for 12-15 minutes, or until the edges are lightly golden. The centers should still look slightly soft. Let cookies rest on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.
6. **Tips for Success:** Don't overmix once the flour is added-just stir until combined.
7. For perfectly soft cookies, don't overbake-they'll firm up as they cool.
8. Want a fancier look? Sprinkle with sea salt or dip half in melted chocolate.
9. Make a double batch and freeze half the dough for future cravings.
10. **Serving Suggestions:** These cookies are great on their own, but they also pair perfectly with:
11. A cold glass of milk or warm chai latte

12. Crumbled over ice cream or used in ice cream sandwiches
13. Pack them in lunchboxes or serve with a dessert charcuterie board
14. And if you're baking for a crowd or planning a sweet treat spread, add these:
15. Peanut : Butter Brownies for double the peanutty goodness
16. Rainbow : Sprinkle Cookies for a colorful touch
17. Edible : Cookie Dough when you want a spoonful of something sweet without baking
18. Storage & Leftovers: Store cooled cookies in an airtight container for up to 5 days at room temperature.
19. Freeze baked cookies or unbaked dough balls for up to 2 months.
20. Reheat in the microwave for 8-10 seconds for that fresh-from-the-oven feel.
21. More Sweet Treats You'll Love: Love cookies and no-fuss desserts? Try these next:
22. Brownie : Batter Dip - fast and fudgy
23. Chocolate : Chip Cookie Dough Brownie Bombs - bite-sized and bold
24. Rainbow : Sprinkle Cookies - cheerful and chewy
25. Final Thoughts: These Peanut Butter Cookies are pure comfort in cookie form. They're nostalgic, easy, and oh-so-delicious-just like the ones Grandma used to make, but maybe even better. Make them once and they'll become your go-to cookie for any occasion.

## TIPS FOR SUCCESS

Don't overmix once the flour is added-just stir until combined.

For perfectly soft cookies, don't overbake -they'll firm up as they cool.

Sprinkle with sea salt or dip half in melted chocolate.

Make a double batch and freeze half the dough for future cravings.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-classic-peanut-butter-cookies-that-always-hit-the-spot/>