

## Thick and Chewy Peanut Butter Cookies You'll Want on Repeat

Few things hit the spot like a



OVEN  
**350°F**

TIME  
**30 min**

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### INGREDIENTS

1 cup creamy peanut butter  
¾ cup unsalted butter, softened  
1 cup packed brown sugar  
¾ cup granulated sugar  
2 large eggs  
(You can add below for complete recipe):  
1½ cups all-purpose flour  
1 tsp baking soda  
¾ tsp salt  
1½ tsp vanilla extract

### DIRECTIONS

- 1.** Cream the Butter and Sugars: In a large bowl, beat together the softened butter, peanut butter, brown sugar, and granulated sugar until light and fluffy.
- 2.** Add Eggs and Vanilla: Add eggs one at a time, beating well after each. Stir in vanilla extract.
- 3.** Mix Dry Ingredients: In a separate bowl, whisk together flour, baking soda, and salt. Gradually add dry mixture to wet ingredients and stir just until combined.
- 4.** Chill the Dough: Cover and refrigerate the dough for 30 minutes to 1 hour. This helps prevent spreading and deepens flavor.
- 5.** Preheat & Shape: Preheat oven to 350°F (175°C). Line a baking sheet with parchment. Scoop dough into balls (~2 tablespoons each). Flatten slightly with a fork for that classic crisscross pattern.
- 6.** Bake: Bake for 10-12 minutes, until edges are golden but centers look just set. Don't overbake!
- 7.** Cool & Enjoy: Cool on the baking sheet for 5 minutes, then transfer to a wire rack. Serve warm or store once completely cooled.

### SWAPS & NOTES

Peanut Butter : Use creamy for smooth texture; chunky for extra bite  
Butter : Salted butter is fine - just reduce added salt slightly  
Add-ins : Chocolate chips, chopped peanuts, or a drizzle of melted chocolate  
Gluten-free?

Swap flour with a 1:1 gluten-free baking blend  
Step-by-Step

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Add Eggs and Vanilla Add eggs one at a time, beating well after each.

