

The Best Thick & Chewy Peanut Butter Cookies: Irresistibly Soft

Thick and Chewy Peanut Butter Cookies



OVEN
350°F

TIME
2-3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 cup (2 sticks) unsalted butter, softened to room temperature
1 cup (256g) creamy peanut butter (Jif or Skippy recommended, not natural)
3/4 cup packed light brown sugar
1/2 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
Optional: 1/2 cup peanut butter chips or chopped roasted peanuts for extra texture/flavor
Optional: 1/4 cup granulated sugar for rolling

DIRECTIONS

- 1.** Preheat : Oven & Prep Baking Sheets: Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper or silicone baking mats.
- 2.** Cream : Butter, Peanut Butter, and Sugars: In a large mixing bowl (or the bowl of a stand mixer fitted with the paddle attachment), cream together the softened butter, creamy peanut butter, light brown sugar, and granulated sugar. Beat on medium speed for 2-3 minutes until the mixture is light, fluffy, and well combined. Scrape down the sides of the bowl as needed.
- 3.** Add : Eggs and Vanilla: Beat in the eggs one at a time, mixing well after each addition until fully incorporated. Stir in the vanilla extract.
- 4.** Combine : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking soda, baking powder, and salt.
- 5.** Combine : Wet and Dry: Gradually add the dry ingredients to the wet mixture, mixing on low speed until just combined. Be careful not to overmix the dough. Overmixing can lead to tough cookies. If adding optional mix-ins, fold them in gently by hand at this stage.
- 6.** Form : Cookie Dough Balls: Scoop the dough into generous 2-tablespoon portions. Roll each portion into a smooth ball. (If using the optional granulated sugar for rolling, roll each ball in sugar at this point.)
- 7.** Create : Criss-Cross Pattern: Place the cookie dough balls onto the prepared baking sheets, leaving about 2 inches between them. Using the tines of a fork, gently press down on each cookie ball to create a criss-cross pattern. This helps flatten them slightly and gives them their classic look.

8. Bake: Bake for 10-14 minutes, or until the edges are lightly golden brown and set, but the centers still look slightly soft and puffed. Do NOT overbake, as this will result in dry, crumbly cookies rather than chewy ones. The cookies will continue to set as they cool.
9. Cool: Remove the baking sheets from the oven and let the cookies cool on the sheets for 5-10 minutes. This is crucial as they will be very fragile when warm. After resting, carefully transfer the cookies to a wire rack to cool completely.

SWAPS & NOTES

For the best thick and chewy texture, I highly recommend using a commercial creamy peanut butter like Jif or Skippy.

Natural peanut butters (the kind that separate) have a different oil content that can make cookies spread too much or become crumbly.

Butter: Ensure your butter is truly softened to room temperature.

This allows it to cream properly with the sugars, creating a light and airy base for your cookie dough.

TIPS FOR SUCCESS

This is the ultimate secret to chewy cookies.

Pull them from the oven when the edges are just set and golden, even if the centers seem slightly underbaked.

They will continue to cook as they cool on the hot baking sheet.

Room Temperature Ingredients: Ensure your butter and eggs are at room temperature.

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

Original recipe: <https://chefmaniac.com/the-best-thick-chewy-peanut-butter-cookies-irresistibly-soft/>