

Thick and Chewy Peanut Butter Cookies: Your New Go-To Recipe

Thick and Chewy Peanut Butter Cookies



OVEN
375°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup creamy peanut butter (I prefer a natural, unsweetened kind, but any creamy works!)
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup granulated sugar (for rolling, optional)

DIRECTIONS

1. Let's get baking! Here's how to make these delightful thick and chewy peanut butter cookies:
2. Cream : Butter and Sugars: In a large mixing bowl, using an electric mixer, cream together the softened butter, creamy peanut butter, granulated sugar, and light brown sugar until light and fluffy, about 2-3 minutes. Scrape down the sides of the bowl as needed.
3. Add : Wet Ingredients: Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
4. Combine : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking soda, and salt.
5. Combine : Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix the dough.
6. Form and : Roll: Scoop out dough using a 1.5 to 2-tablespoon cookie scoop. Roll each portion into a ball. If desired, roll the cookie dough balls in the extra 1/4 cup of granulated sugar for added sparkle and crunch.
7. Criss-: Cross Pattern: Place the cookie dough balls about 2 inches apart on baking sheets lined with parchment paper. Using the tines of a fork, gently press down on each cookie dough ball, first in one direction, then perpendicular, to create the classic criss-cross pattern.
8. Bake: Preheat your oven to 375°F (190°C). Bake for 9-12 minutes, or until the edges are lightly golden and the centers still look slightly soft. The cookies

will continue to set as they cool.

9. Cool: Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

SWAPS & NOTES

Peanut Butter: While I always go for creamy, if you prefer a bit of texture, feel free to use chunky peanut butter .

Just be aware it might make the dough slightly stiffer.

Avoid low-fat or "peanut butter spread" varieties, as they can affect the texture.

Butter: Make sure your butter is truly softened to room temperature, but not melted.

TIPS FOR SUCCESS

Don't Overbake: This is the most crucial tip for chewy cookies!

Pull them out when the edges are just set and lightly golden, even if the centers seem a little soft.

They will continue to bake on the hot cookie sheet.

Use Room Temperature Ingredients: Especially the butter and eggs.

