

The Ultimate Soft & Chewy Peanut Butter Cookies (Classic Crosshatch Recipe)

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TIME
30 min

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INGREDIENTS

To achieve cookie perfection, make sure all your refrigerated ingredients (butter and eggs) are at room temperature. This is vital for a smooth, homogenous dough that bakes up soft.

IngredientQuantity

DIRECTIONS

1. method for accuracy.
2. Baking : Soda
3. 1 teaspoonThe leavening agent that helps the cookies rise and spread slightly.
4. Export to : Sheets
5. Swaps and : Notes
6. Peanut : Butter:
7. While I recommend classic creamy, you can use crunchy peanut butter for an extra textural element. Again, avoid the oily, natural kinds.
8. Salted vs. Unsalted Butter:
9. The recipe calls for salted butter which balances the sweetness beautifully. If you only have unsalted, add 41 teaspoon of salt to the dry ingredients.
10. Chill : Time (Optional but Recommended):
11. While not in the original instructions, chilling the dough for 30 minutes to an hour will result in a slightly thicker, less-spreading cookie. If you like a flatter cookie, skip the chill!
12. Sugar : Rolling:
13. For extra sparkle and crunch, roll the dough balls in a bowl of granulated sugar before pressing the cross-hatch.
14. Instructions: The Recipe Steps
15. This recipe is straightforward, but technique matters! Follow these steps for the perfect result every time.
16. Prep the : Oven and Pans:
17. Preheat your oven to
18. . Line two large baking sheets with parchment paper or silicone baking mats. This prevents sticking and

promotes even baking.

19. Cream the : Fats:
20. In a large bowl or the bowl of a stand mixer fitted with the paddle attachment, beat the
21. peanut butter and the softened butter
22. until the mixture is smooth and fully combined.
23. Add : Sugars:
24. Incorporate the
25. brown sugar and granulated sugar

SWAPS & NOTES

Creamy Peanut Butter 1 1/2 cups Use standard creamy peanut butter (like Jif or Skippy), not natural/organic with separated oil, which can affect the texture.

Salted Butter 1 cup Must be softened to room temperature.

Light Brown Sugar 1 1/2 cups Packed down when measuring.

Granulated Sugar 3/4 cup Provides structure and helps with browning and crispy edges.

TIPS FOR SUCCESS

Measure Flour Correctly: Spoon the flour into your measuring cup and then level it off with a knife.

Do not scoop the flour directly with the cup, as this compacts it and you'll end up with too much, leading to dry cookies.

Room Temperature is Non-Negotiable: Make sure your butter and eggs are truly at room temp.

Cold ingredients won't emulsify properly, which leads to a dense, unevenly textured cookie dough.

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

Original recipe: <https://chefmaniac.com/the-ultimate-soft-chewy-peanut-butter-cookies-classic-crosshatch-recipe/>