

The Only Classic Peanut Butter Cookie Recipe You'll Ever Need: Soft, Chewy, and Perfect

Few smells take you back to childhood quite like the aroma of freshly baked



TIME
30 min

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INGREDIENTS

This simple ingredient list proves that great things come from humble beginnings.

IngredientQuantity

DIRECTIONS

1. Follow these steps for classic, craveable cookies every time.
2. Step 1: Prep and Cream
3. Preheat & : Prep:
4. Preheat your oven to 375°F (190°C). Line two large baking sheets with parchment paper or silicone mats.
5. Wet : Ingredients:
6. In a large bowl or the bowl of a stand mixer, cream together the
7. softened butter
8. peanut butter
9. granulated sugar
10. packed brown sugar
11. until the mixture is light and fluffy (about 2-3 minutes). This is called "creaming" and incorporates air, which helps the cookies rise.
12. Binders & : Flavor:
13. Beat in the
14. vanilla extract
15. until fully combined. Scrape down the sides of the bowl.
16. Step 2: Combine and Mix
17. Dry : Ingredients:
18. In a separate medium bowl, whisk together the
19. sifted flour
20. baking soda
21. Gradually add the dry ingredients to the wet ingredients.

22. Mix just until combined
23. -a few streaks of flour are okay. Do not overmix, or your cookies will be tough.
24. Step 3: Roll, Press, and Bake
25. Roll the : Dough:

SWAPS & NOTES

Butter (softened) 1/2 cup (1 stick) Use unsalted for best control over the saltiness.

Peanut Butter 1/2 cup Creamy is traditional.

Use a standard brand (like Jif or Skippy), not a natural-style or oil-separated one, for the best texture.

Granulated Sugar 1/2 cup For structure and crispness.

TIPS FOR SUCCESS

Don't Skip the Sifting: Sifting the flour makes a huge difference in the final texture, giving you a tender, melt-in-your-mouth cookie rather than a dense one.

The Sugar Dip: Dipping the fork in sugar or flour before creating the crisscross prevents the dough from sticking to the fork and ensures a clean, defined pattern.

Check Your Oven Temp: Ovens can be tricky!

Use an oven thermometer to ensure your oven is actually at 375°F.

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

Original recipe: <https://chefmaniac.com/the-only-classic-peanut-butter-cookie-recipe-youll-ever-need-soft-chewy-and-perfect/>