

## Classic Peanut Butter Cookies Recipe with Crispy Edges and Soft Centers

How to Make Peanut Butter Cookies



**OVEN**  
**375°F**

**TIME**  
**12 to 15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1/2 cup butter
- 1/2 cup peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1/2 teaspoon vanilla
- 1 1/4 cups sifted flour
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F.
2. Mix the wet ingredients: In a large mixing bowl, combine the butter, peanut butter, sugar, brown sugar, egg, and vanilla. Mix until smooth and well blended.
3. Add the dry ingredients: Add the sifted flour, baking soda, and salt to the bowl. Mix until everything is fully combined and a soft cookie dough forms.
4. Shape the cookies: Roll the dough into small balls and place them on a baking sheet. Press each one gently with a fork dipped in sugar or flour to create the classic crisscross pattern on top.
5. Bake: Bake for 12 to 15 minutes, or until the cookies are lightly browned.
6. Cool: Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

### SWAPS & NOTES

Creamy peanut butter is the easiest choice for a smooth, classic cookie texture.

If you use chunky peanut butter, you will get a little extra crunch throughout, which can be delicious too.

Make sure the butter is softened before mixing.

This helps the dough come together more evenly and creates a better final texture.

### TIPS FOR SUCCESS

Do not overbake these cookies if you want them soft in the center.

They will continue to firm up a little as they cool on the baking sheet.

If the fork sticks while pressing the tops, dip it into a little sugar or flour before each press.

This keeps the dough from pulling apart and helps create a neat pattern.

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

Original recipe: <https://chefmaniac.com/classic-peanut-butter-cookies-recipe-with-crispy-edges-and-soft-centers/>