

Classic Peanut Butter Cookies

Prep Time: 15 mins
Additional Time: 1 hr
Servings: 48

Cook Time: 10 mins
Total Time: 1 hr 25 mins
Yield: 4 dozen cookies

Ingredients

1 cup unsalted butter
1 cup crunchy peanut butter
1 cup white sugar
1 cup packed brown sugar
2 large eggs
2 ½ cups all-purpose flour
1 ½ teaspoons baking soda
1 teaspoon baking powder
½ teaspoon salt



Directions

Beat butter, peanut butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth; beat in eggs.

Sift flour, baking soda, baking powder, and salt into a separate bowl; stir into butter mixture until dough is just combined. Chill cookie dough in the refrigerator for 1 hour to make it easier to work with.

Preheat the oven to 375 degrees F (190 degrees C). Roll dough into 1-inch balls and place 2 inches apart onto ungreased baking sheets. Flatten each ball with a fork, making a crisscross pattern.

Bake in the preheated oven until edges are golden, about 7 to 10 minutes.

Cool on the baking sheets briefly before removing to a wire rack to cool completely.

Nutrition Facts

Calories 126, Total Fat 7g Saturated Fat 3g Cholesterol 18mg Sodium 101mg Total Carbohydrate 15g Dietary Fiber 1g Protein 2g Calcium 15mg Iron 1mg Potassium 57mg

From: www.allrecipes.com 12/19/24