

Peanut Butter Cookies

Ingredients

- 355g (2½ cups) all-purpose flour
- 5g (1 teaspoon) salt
- 2.5g (½ teaspoon) baking soda
- 2.5g (½ teaspoon) baking powder
- 140g (1 cup) salted dry-roasted peanuts
- 228g (2 sticks - 16 tablespoons) butter, softened
- 170g (1 cup) packed dark brown sugar
- 205g (1 cup) sugar
- 270g (1 cup) crunchy peanut butter
- 10ml (2 teaspoons) vanilla extract
- 2 large eggs, at room temperature
- sea salt to sprinkle on cookies, if desired

Preparation

1. Preheat oven to 350°F and line two baking sheets with Silpats or parchment paper.
2. Place peanuts in a food processor and pulse until they are finely chopped, about 14 pulses.
3. Whisk together flour, salt, baking soda, and baking powder in a large bowl; set aside.
4. In a stand mixer fitted with the paddle attachment, beat together the butter, brown sugar, and granulated sugar until light and fluffy about 3 to 4 minutes.
5. Add peanut butter and mix until incorporated, about 30 seconds.
6. Add vanilla and then the eggs, one at a time beating until incorporated, scraping after each addition. Reduce mixer to low and slowly add the flour mixture, just until incorporated.
7. Using a spatula, give the dough a final stir by hand to make sure everything is fully incorporated.
8. Take 3 tablespoons of the dough and roll into a ball and place on the lined baking sheet.
9. Using a fork, make a crosshatch design in the dough.
10. Repeat with the rest of the dough, keeping 2 inches apart on the baking sheet.
11. Sprinkle cookies lightly with sea salt.
12. Bake for 10-12 minutes, rotating halfway between cooking time, just until the edges are golden brown and the centers are puffy.
13. Allow cookies to cool on the baking sheet for at least 10 minutes, then transfer to a wire rack to cool completely.