

CHEWY PEANUT BUTTER COOKIES

F EASY

Last Modified: 02/14/2015

PREP: 15 Min
COOK: 22 Min
OVEN: 300

BREADS

MAKES 24 4" COOKIES

QUA	MEASURE	INGREDIENT	PROCESS
2 1/2	Cups	All Purpose Flour	
1/2	Tsp	Baking Soda	
1/4	Tsp	Kosher Salt	
1 1/2	Cups	Dark Brown Sugar	Packed
PLUS A VARIABLE RATIO OF (2 1/2 CUPS TOTAL)			
1	Cup	Granulated Sugar	
1	Cup	Salted Butter (2 Sticks)	Softened
3	Large	Eggs	
1	16 Oz	Jar Extra Crunchy Peanut Butter (Jiff)	(2 Cups)
OR			
1	16 Oz	Jar Creamy Peanut Butter (Jiff)	(2 Cups)
2	Tsp	Vanilla Extract	
1+/-	Pinches	Granulated Sugar	Each Cookie

OPTIONAL			
		Hershey Kisses	
		Chocolate Chunks	
		Crushed Candy Canes	
		Peanut Butter or any other Morsels	
		M&M Candies	

PREPARATION	
FACTOID	These will have a slightly crunchy exterior with a soft and chewy insides.
OPTION	These can be as "chewy" or "crunchy" as you prefer. The ratio of Dark Brown to Granulated Sugars determines it. The more Dark Sugar used, the chewier the texture.
TOOLS	1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Stand Mixer & Paddle Head 4) #16 Batter Disher (Blue) 2 Oz - OR - Change for different sized Cookies. 5) 2 - Aluminum Half Sheet Pans & Wire Racks
HINTS	I like small pieces of Peanuts in my Peanut Butter Cookies, so I tend to use Extra Crunchy Peanut Butter in mine while Sue Doesn't. Best Reason in the world to make
PREP	DISH 1) Sift together the Flour, Baking Soda and Salt and set it aside on a paper plate. 2) Beat the Eggs until there are no white streaks visible and set them aside. 3) Preheat the oven to 300 degrees with racks in the top & bottom thirds.
FACTOID	A low temperature bake makes for a better textured Cookie.
NOTE	The size of the Disher you choose, will determine the diameter of the cookies you are making: #16 = 3 5/8" #20 = 3 3/8" #24 = 3 1/8" #30 = 3" #40 = 2 3/4" #50 = 2 1/2" #60 = 2 1/4" #70 = 2 1/8" #100 = 2". If using a different disher than the #16, you WILL have to adjust the listed baking times downwards.

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1	in a stand mixer with the paddle head, blend together at medium speed both of the Sugars (The more Dark you use vs. Granulated, the chewier the Cookies will be because of the Molasses content in the Brown Sugar). Add in the soft Butter and mix to form a grainy paste while scraping the sides of the mixing bowl.
2	Add in the Eggs, Peanut Butter and Vanilla and continue mixing at medium speed until light and fluffy.
3	Change to low speed and slowly add in the Flour mixture by slowly sliding it off of a paper plate until just barely mixed - do NOT over mix at this point.
4	Cover the mixer bowl with plastic wrap and refrigerate it for 1 hour.
5	Scoop out the Dough using your chosen batter disher (flat bottom, round top) onto an ungreased sheet pan 2+ inches apart.
6	For smaller / thicker Cookies, you may leave the Dough as round balls. Roll the domed batter into a round ball with your hands and then roll the ball in granulated Sugar.
OR	
6	For a more "traditional" looking Peanut Butter Cookie, flatten each round ball slightly using a dampened fork. Lightly sprinkle the top of each Cookie with a pinch or two of
NOTE	For OK to melt ingredients such as Morsels, hard shell Candies, etc. they can simply be mixed directly into the batter before dishing them out.
NOTE	For ingredients you really DON'T want to melt into a blob (Hershey Kisses, Mini-Peanut Butter Cups, etc.). ALWAYS leave the raw Dough as a flat bottomed domed ball. Take the Cookies out of the oven 3 minutes before they are done and press the Kiss firmly into the top and then bake for the final 3 minutes.
7	Bake for 19 to 22 minutes or until each Cookie is lightly browned on the edges. Peek halfway through the baking and if the Cookies are not browning evenly, rotate and switch the cookie sheets. Remove the Cookies from the oven and transfer them immediately to a wire rack to cool.
SERVE	Place on a serving platter and enjoy with a glass of ice cold Milk.