

Baking Bliss: The Ultimate Peanut Butter Cookie

Classic peanut butter cookies recipe with perfect chewy texture. Easy step-by-step instructions for the ultimate homemade cookie treat.

1h 15min

PREP

10 min

COOK

1h 25min

TOTAL

6

SERVINGS

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Ingredients

- 1 cup unsalted butter
- 1 cup peanut butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 egg
- 2 cup flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

Instructions

- 1 Prepare the cookie dough**

Beat 1 cup softened butter, 1 cup peanut butter, 1 cup brown sugar, and 1 cup white sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 4-5 minutes.
- 2** Add 2 eggs one at a time, beating well after each addition until fully incorporated and the mixture is smooth.
- 3 Mix dry ingredients**

Whisk together 2 cups flour, 1 teaspoon baking powder, 1 teaspoon baking soda, and 1 teaspoon salt in a separate bowl until evenly combined.
- 4** Add the flour mixture to the butter mixture and mix on low speed until just combined and no flour streaks remain, about 30 seconds.
- 5 Chill the dough**

Cover the bowl tightly with plastic wrap and refrigerate for at least 1 hour until the dough is firm and no longer sticky to the touch.
- 6 Prepare for baking**

Preheat oven to 375°F (190°C) and line 2 large baking sheets with parchment paper.
- 7 Shape cookies**

Roll chilled dough into 1½-inch balls using your hands or a cookie scoop, placing them 2 inches apart on the prepared baking sheets.
- 8** Press a fork into the top of each cookie in a crisscross pattern, flattening them to about ½ inch thick and creating the classic peanut butter cookie design.

9 Bake the cookies

Bake for 9-11 minutes until the edges are set and lightly golden but the centers still look slightly soft and underbaked.

10 Cool and serve

Cool cookies on the baking sheet for 5 minutes until they hold their shape, then transfer to a wire rack to cool completely before serving.

Tips

Use room temperature ingredients for the best texture. Take butter and eggs out of the refrigerator 30-60 minutes before baking to ensure they cream together properly and create a smooth, well-incorporated dough.

Don't skip the dough chilling step. Refrigerating the dough for at least one hour prevents excessive spreading and allows the flavors to develop, resulting in better-shaped cookies with enhanced taste.

Use a cookie scoop for uniform results. A 1.5-tablespoon cookie scoop ensures all cookies are the same size, which means they'll bake evenly and be ready at the same time.

Press the fork pattern gently but deliberately. The crisscross marks should be deep enough to flatten the cookies to about 1/2 inch thick, but don't press so hard that you compress the dough completely.

Watch for the edges to set, not brown. Remove cookies from the oven when the edges are just set and the centers still look slightly underdone – they'll finish cooking on the hot pan.

Cool cookies on the baking sheet first. Let cookies rest for 3-5 minutes on the baking sheet before transferring to a wire rack to prevent breaking while they're still soft.

Store with a slice of bread to maintain softness. Place a slice of white bread in the storage container with your cookies to keep them soft and chewy for several days.

Line baking sheets with parchment paper or silicone mats to prevent sticking and ensure easy removal, especially important since these cookies contain oils that can cause sticking.