

# LEO TEATERO

## Peanut Butter Cookies



There is nothing better to me than a good peanut butter cookie and they are easy to make.

### **Metric /Imperial**

2½ cups (310g) all-purpose flour (spoon & leveled)  
1 tsp. of baking powder  
1 tsp. of baking soda  
½ tsp. of salt  
1 cup/230g/2 sticks of unsalted butter, softened to room temperature  
1 cup /200g of granulated sugar  
¾ cup/150g of packed light brown sugar  
2 large eggs, at room temperature  
2 cups (500g) creamy peanut butter  
1½ teaspoons pure vanilla extract  
Optional: ½ cup/65g of finely chopped peanuts

Preheat oven to 350°F (177°C). Line 2-3 large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside.

Whisk the flour, baking powder, baking soda, and salt together in a medium bowl. Set aside.

Using a hand mixer or a stand mixer fitted with a paddle attachment, cream the butter and both sugars together on medium speed until smooth, about 1-2 minutes. Add the eggs and beat on high until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed.

Add the peanut butter and vanilla, and then beat on high speed until combined.

Add the dry ingredients to the wet ingredients, and then mix on low until combined. With the mixer running on low speed, add the peanuts, if using. Dough will be thick and soft.

Cover and chill the dough for 1 hour in the refrigerator (and up to 2-3 days). If chilling for longer than a few hours, though, allow to rest at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard.

Roll cookie dough into balls, about 1½ tablespoons of dough per cookie, and place on the baking trays. Use a fork to make a crisscross indent on top of each. Bake each batch for 10-12 minutes until very lightly browned on the sides. The centers will look very soft.

Remove from the oven. Cool cookies on the baking sheets for 5 minutes before transferring to a wire rack to cool completely.

*Note: Don't use organic or crunchy peanut butter, as it tends to become mealy. It is better to use a creamy one.*