

Chewy Peanut and Peanut Butter Cookies

Internet Address: <https://www.americastestkitchen.com/recipes/11538-chewy-peanut-butter-cookies>

Adapted from America's Test Kitchen



- 1 1/2 cups all-purpose flour (7 1/2 ounces/213 grams)
- 1 teaspoon baking soda
- 1/2 teaspoon table salt, be careful, peanut butter is often salty and cookies may not need additional salt
- 1 1/2 cups dark brown sugar, packed
- 1 cup creamy peanut butter, do not substitute crunchy peanut butter
- 2 large eggs
- 4 tablespoons unsalted butter, melted and cooled
- 2 tablespoons honey
- 1 teaspoon vanilla extract
- 1 cup dry roasted peanuts, unsalted, finely chopped

Yield: 24 cookies

Per Serving (excluding unknown items): 165 Calories; 7g Fat (36.9% calories from fat); 4g Protein; 23g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 149mg Sodium; 16g Total Sugars; trace Vitamin D; 22mg Calcium; 1mg Iron; 77mg Potassium; 18mg Phosphorus.
Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 24

Note: To ensure that the cookies have the proper texture, use a traditional creamy peanut butter in this recipe; do not substitute crunchy or natural peanut butter. The recipe was developed with Skippy Creamy Peanut Butter. For the best results, be sure to weigh the flour, sugar, and peanut butter. You can substitute light brown sugar for dark, but your cookies will be lighter in color.

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line two 18 by 13-inch rimmed baking sheets with parchment paper. Whisk flour, baking soda, and salt together in medium bowl.
2. In large bowl, whisk sugar, peanut butter, eggs, melted butter, honey, and vanilla until smooth. Add flour mixture and stir with rubber spatula until soft, homogeneous dough forms. Stir in peanuts until evenly distributed.
3. Working with 2 tablespoons dough at a time (or using #30 portion scoop), roll dough into balls and evenly space on prepared sheets (12 dough balls per sheet). Using your fingers, gently flatten dough balls until 2 inches in diameter.
4. Bake cookies, 1 sheet at a time, until edges are just set and just beginning to brown, 10 to 12 minutes, rotating sheet after 6 minutes. Let cookies cool on sheet for 5 minutes. Using wide metal spatula, transfer cookies to wire rack and let cool completely before serving. Cookies are fragile even after cooled.