

## Martha Stewart's Peanut Butter Cookies

Author: Martha Stewart's Cookies (cookbook)

Carolyn T's  
Cookbook

Servings: 30



**1 1/4 cups all-purpose flour**  
**3/4 teaspoon baking soda**  
**1 cup unsalted butter, 2 sticks**  
**1/2 cup sugar**  
**1/2 cup light brown sugar**  
**1 large egg**  
**1/2 teaspoon vanilla extract**  
**1 cup smooth peanut butter, or nutty**  
**1/2 cup peanuts, salted**

**Blog: Carolyn T's Blog:**  
<http://tastingspoons.com>

*Per Serving (excluding unknown items): 163 Calories;  
12g Fat (63.6% calories from fat); 4g Protein; 12g  
Carbohydrate; 1g Dietary Fiber; 24mg Cholesterol;  
76mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2  
Lean Meat; 2 Fat; 1/2 Other Carbohydrates.*

*Notes: You may also add about 3/4 cup of chocolate chips to half of the dough if you prefer. Cookies are very tender and fragile. Freeze them if possible and defrost when you want some.*

1. Preheat oven to 350. Sift flour and baking soda into a bowl.
2. Put butter and both sugars in the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until pale and fluffy, about 3 minutes. Add egg; mix until well combined. Mix in vanilla and then peanut butter. Reduce speed to low. Add flour mixture; mix until just combined. Stir in peanuts.
3. Drop batter by heaping tablespoons onto baking sheets lined with parchment paper, spacing 1 1/2 inches apart. Dip the bottom of a glass in flour, tapping off excess and use it to flatten balls slightly. Firmly press fork tines into each dough ball to make a cross-hatch pattern.
4. Bake cookies, rotating sheets halfway through, until centers are firm and edges are lightly browned, about 25 minutes. Transfer cookies on parchment sheet to a wire rack to cool completely. Cookies can be stored in airtight containers at room temp up to 3 days.