

Soft & Chewy Peanut Butter Cookies

Ingredients

- 2 cups all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 ¼ cups packed dark brown sugar
- 1 ¼ cups granulated sugar
- 1 cup butter, softened
- 3 large eggs
- 1 cup creamy peanut butter
- 2 teaspoons vanilla extract

Directions

1. Preheat oven to 300 degrees F.
2. Mix dry ingredients (flour, baking soda & salt) together in a small bowl and set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, mix the butter, brown sugar and granulated sugar until well combined. Add the eggs, peanut butter, and vanilla extract; beat until fluffy. On low speed, add the flour mixture and mix until just mixed into the butter mixture (do not overmix)!
4. Drop by rounded tablespoonful, 2 inches apart on an ungreased cookie sheet. Bake until the edges of the cookies are lightly browned, approximately 18-20 minutes. Remove from the cookie sheets and let cool.

Notes –

- Do not over bake the cookies or they won't be soft and chewy.
- The dough for these cookies is really soft. I recommend chilling it in the refrigerator for 30-60 minutes before baking the cookies, and it will be much easier to work with!

Yield: 3-4 dozen cookies (depending on size)

Source: slightly adapted from Food.com