

Delicious Easy Peanut Butter Cookies Recipe

Ingredients

- 1/2 cup unsalted butter, softened
- 1/2 cup peanut butter (creamy or crunchy)
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt



Directions

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper or a silicone baking mat.
2. **Cream the Butter and Sugars:** In a large mixing bowl, use an electric mixer to cream together the softened butter, peanut butter, granulated sugar, and brown sugar until light and fluffy.
3. **Add the Egg and Vanilla:** Beat in the egg and vanilla extract until well combined.
4. **Combine Dry Ingredients:** In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.
5. **Mix Wet and Dry Ingredients:** Gradually add the dry ingredients to the wet mixture, mixing until just combined.
6. **Shape the Cookies:** Using a tablespoon or a small cookie scoop, portion out the dough and roll it into balls. Place the dough balls onto the prepared baking sheet, spacing them about 2 inches apart.
7. **Flatten the Cookies:** Use a fork to gently press down on each dough ball, creating a crisscross pattern on the top.
8. **Bake:** Bake the cookies in the preheated oven for 10–12 minutes, or until the edges are set and the tops begin to crack slightly. Be careful not to overbake, as the cookies will continue to firm up as they cool.
9. **Cool:** Remove the baking sheet from the oven and allow the cookies to cool on the sheet for about 5 minutes before transferring them to a wire rack to cool completely.
10. **Serve and Enjoy:** Once cooled, serve these delicious peanut butter cookies with a glass of cold milk or your favorite beverage. Store any leftovers in an airtight container at room temperature for up to a week.

Tips and Variations

1. **Add Chocolate:** For an extra treat, press a chocolate kiss into the center of each cookie right after they come out of the oven, or mix in chocolate chips with the dough.
2. **Extra Crunch:** Add chopped peanuts for additional texture.
3. **Sweet and Salty:** Sprinkle a tiny bit of sea salt on top of each cookie before baking for a delightful sweet and salty combination.
4. **Enjoy the simplicity and irresistible flavor of these easy homemade peanut butter cookies!**