

Peanut Butter Cookies

Ingredient List

bread flour (1¼ cup)	vanilla extract
butter (½ cup)	baking powder
brown sugar (¾ cup)	baking soda
granulated sugar (¼ cup)	table salt
peanut butter (smooth or crunchy) (½ cup)	
egg (1 large)	

Directions

Combine in a small bowl: **1¼ cup bread flour**, **½ tsp baking soda**, **½ tsp baking powder**, **¼ tsp table salt**.

Heat **½ cup butter** until just melted.

In a medium bowl, beat together: **melted butter**, **¾ cup brown sugar**, **¼ cup granulated sugar**. Beat in **½ cup peanut butter**, followed by **1 large egg** and **1 tsp vanilla extract**.

Gradually add the dry ingredients until completely incorporated and uniform in texture and colour.

Form dough into balls and place on baking sheets. Gently flatten dough balls, partially with hands, then with fork tines, making the criss-cross markings on the top.

Chill in the refrigerator for *30 minutes* before baking.

Preheat oven to 350°F.

Bake for *9-11 minutes* until bottom edges of cookies begin to brown and the middle of the cookies appear set. Let the cookies rest on the pan for *5 minutes* before transferring them to a rack to cool completely.

Makes 18 cookies with a 35-disher.

Notes

If bread flour is not available, AP flour can be substituted but cookies will not be as chewy in texture. In this case, beating the mixture for an extra minute after incorporating the flour will help produce more gluten, making the cookies slightly chewier.

Nutrition (per cookie)

Calories	157	Carbohydrate	17 g	Vitamin C	0 %DV
Total fat	9 g	Dietary fibre	1 g	Calcium	2 %DV
Saturated fat	4 g	Sugars	9 g	Iron	3 %DV
Cholesterol	24 mg	Protein	3 g		
Sodium	141 mg	Vitamin A	3 %DV		