

Big, Super-Nutty Peanut Butter Cookies

By Carrlin on August 18, 2009 | ★★☆☆☆ 6 Reviews

Prep Time: 20 mins **Total Time:** 32 mins **Yield:** 36 Cookies

About This Recipe

"I found this recipe on the Cooks Illustrated website and it is very good! Bringing the butter, peanut butter, and eggs to room temperature makes it easier to blend the ingredients. Be sure to grind the peanuts, since whole, and even chopped peanuts tend to slip out of the dough. If using unsalted butter, increase salt to 1 teaspoon. Keep finished cookies refrigerated in airtight container. To restore just-baked chewiness, wrap a cookie in a sheet of paper towel and microwave for approximately 25 seconds. Cool before serving."



Photo by Chilicat

Ingredients

- 2 1/2 cups unbleached all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon table salt
- 1/2 lb butter, salted (2 sticks)
- 1 cup packed dark brown sugar
- 1 cup granulated sugar
- 1 cup extra-crunchy peanut butter, preferably Jif
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup dry roasted salted peanut, ground in food processor to resemble bread crumbs, about 14 pulses (about 1 cup, packed)

Directions

1. Adjust oven rack to low center position; heat oven to 350 degrees. Sift flour, baking soda, baking powder, and salt in medium bowl.
2. In bowl of electric mixer or by hand, beat butter until creamy. Add sugars; beat until fluffy, about 3 minutes with electric mixer, stopping to scrape down bowl as necessary. Beat in peanut butter until fully incorporated, then eggs, one at a time, then vanilla. Gently stir dry ingredients into peanut butter mixture. Add ground peanuts; stir gently until just incorporated.
3. Working with 2 tablespoons dough at a time, roll into large balls, placing them 2 inches apart on a parchment-covered cookie sheet. Following illustration 2, press each dough ball with back of dinner fork dipped in cold water to make crisscross design. Bake until cookies are puffed and slightly brown along edges, but not top, 10 to 12 minutes (they will not look fully baked). Cool cookies on cookie sheet until set, about 4 minutes, then transfer to wire rack to cool completely. Cookies will keep, refrigerated in an airtight container, up to 7 days.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (1301 g)		Total Fat 8.6g	13%
Servings Per Recipe: 1		Saturated Fat 3.7g	18%
Amount Per Serving	% Daily Value	Cholesterol 23.8mg	7%
Calories 163.1		Sugars 11.8 g	
Calories from Fat 77	47%	Sodium 157.0mg	6%
		Total Carbohydrate 19.6g	6%
		Dietary Fiber 0.7g	2%
		Sugars 11.8 g	47%
		Protein 2.8g	5%

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