

Legendary Peanut Butter Cookies

Makes 12-15 cookies

1/2 cup unsalted butter (1 stick)
1 cup packed light brown sugar
3/4 cup Jif Extra Crunchy peanut butter
1 egg
1/2 teaspoon vanilla
1 1/4 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
Demarara sugar for rolling

Method

Preheat oven to 350°.

In a large bowl, mix the dry ingredients. In the bowl of a stand mixer, cream together the butter and sugar. With the mixer on medium speed, add the egg and mix for 1 minute. Add the vanilla and mix for one minute more. Gradually add the dry mixture, and mix until incorporated.

Form the dough into 2" balls. Roll each ball in the demerara sugar and space evenly on a baking sheet lined with parchment. Press gently on each ball with a fork to form a criss-cross design.

Bake for 9-10 minutes or until light golden brown.

Allow the cookies to set before removing to a rack to finish cooling. Store in an air tight container for up to 1 week.

