

How to Make Peanut Butter Cookies: A Delicious Homemade

Recipe

Peanut butter cookies are a beloved classic that never fails to delight with their irresistible flavor and chewy texture. Whether you're a seasoned baker or a novice in the kitchen, making homemade peanut butter cookies is a simple and rewarding experience. In this guide, we'll walk you through a step-by-step recipe for making delicious peanut butter cookies from scratch, along with helpful tips and variations to customize your cookies to perfection.

[How to Make Peanut Butter Cookies](#)

Ingredients:

- 1 cup (240g) creamy peanut butter
- 1 cup (200g) granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- Optional: additional granulated sugar for rolling

Instructions:

Preheat Oven and Prepare Baking Sheets:

- Preheat your oven to 350°F (175°C) and line baking sheets with parchment paper or silicone baking mats. This prevents the cookies from sticking to the pan and ensures even baking.

Mix Peanut Butter and Sugar:

- In a large mixing bowl, combine the creamy peanut butter and granulated sugar. Mix until the ingredients are well combined and form a smooth dough-like consistency.

Add Egg and Vanilla Extract:

- Add the egg and vanilla extract to the peanut butter mixture, and continue mixing until fully incorporated. The egg helps bind the ingredients together and adds moisture to the cookies, while the vanilla extract enhances the flavor.

Form Cookie Dough Balls:

- Using a spoon or cookie scoop, portion out the cookie dough and roll it into balls about 1 inch in diameter. If desired, roll the dough balls in additional granulated sugar for a sweet and slightly crispy exterior.

Place Dough Balls on Baking Sheets:

- Arrange the dough balls on the prepared baking sheets, leaving space between each cookie to allow for spreading during baking. Use a fork to gently flatten each dough ball and create a crisscross pattern on top.

Bake Cookies:

- Transfer the baking sheets to the preheated oven and bake the peanut butter cookies for 8 to 10 minutes, or until the edges are lightly golden brown. Be careful not to overbake the cookies, as they will continue to firm up as they cool.

Cool and Enjoy:

- Once baked, remove the cookies from the oven and allow them to cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely. Enjoy your homemade peanut butter cookies with a tall glass of milk or your favorite beverage.

Tips for Perfect Peanut Butter Cookies:

- Use creamy peanut butter for the best texture and flavor in your cookies.
- Adjust the sweetness to your preference by adding more or less sugar.
- For a chewier texture, slightly underbake the cookies and allow them to cool on the baking sheets for a few extra minutes.
- Get creative with add-ins such as chocolate chips, chopped nuts, or peanut butter cups for extra indulgence.
- Store leftover cookies in an airtight container at room temperature for up to one week, or freeze them for longer storage.

Variations:

- Chocolate Chip Peanut Butter Cookies: Fold in a cup of chocolate chips into the cookie dough for a classic flavor combination.
- Peanut Butter Blossoms: Press a chocolate candy kiss into the center of each cookie immediately after baking for a festive and delicious treat.
- Flourless Peanut Butter Cookies: Skip the flour entirely and make gluten-free peanut butter cookies using just peanut butter, sugar, egg, and vanilla extract.

Conclusion:

With this easy homemade peanut butter cookie recipe, you can enjoy freshly baked cookies straight from your oven anytime cravings strike. Whether you're baking for a special occasion or simply satisfying your sweet tooth, these peanut butter cookies are sure to be a hit with family and friends. Get creative with variations and add-ins to customize your cookies to your liking, and savor every delicious bite of these classic treats.