



Peanutty Peanut Butter Cookies

Yield: 16-20 largish cookies

Ingredients

- 1 ¼ cups unbleached all-purpose flour (180 grams)
- ¼ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup roasted salted peanuts (60 grams)
- 1 stick salted butter
- ½ cup packed dark brown sugar (little less)-95 grams
- ⅓ cup granulated sugar (65 grams)
- ½ cup extra-crunchy peanut butter
- 1 large egg
- 1 teaspoons vanilla extract
- Small amount of coarsely ground salt to top

Instructions

Adjust the oven rack to a low center position and preheat the oven to 350 degrees. Line 2 cookie sheets with parchment paper.

In a medium bowl, combine flour, baking soda, baking powder and salt. Set aside. Place peanuts in a nutribullet with a smidge of sugar, and pulse until it is the texture of bread crumbs. Set aside.

In the bowl of an electric mixer, beat butter until creamy. Add sugars and beat until fluffy, about 3 minutes, scraping sides as necessary. Then add in crunchy peanut butter until fully incorporated, followed by eggs and vanilla. Gently add dry ingredients into the peanut butter mixture. Quickly mix in ground peanuts just until incorporated.

Line a baking sheet with parchment paper. Drop dough onto the sheet in spoonfuls a little bigger than a golf ball, about two inches apart. Dip a fork in cold water and then press the curved back of the fork into the dough, repeating to make a crisscross. I ground coarse salt on top of the cookie.

Bake until cookies are puffed and slightly brown along edges, but not brown on top, 11 to 12 minutes. They will not look completely baked. Cool cookies on the cookie sheet until set, about 3 minutes. Transfer to a wire rack to cool completely. Repeat with remaining dough.

Cookies will keep, refrigerated in an airtight container, for up to 7 days. Or freeze the dough balls, defrost to room temp. Mine took 13-14 minutes to bake when they were pre-frozen in balls. Double the recipe if you feel like a larger batch!

Adapted from a 2009 NYT Times recipe!