

RECIPE



PEANUT BUTTER CRINKLE COOKIES

INGREDIENTS:

1 1/3 cups all-purpose flour
1 tsp baking soda
1/4 tsp baking powder
1/2 tsp salt
1 stick unsalted butter, at room temperature
1 cup light brown sugar, packed
3/4 cup creamy peanut butter
1 large egg
1 tsp pure vanilla extract
1/2 cup mini chocolate chips
1/3 cup granulated sugar
confectioners' sugar for dusting

DIRECTIONS:

Preheat the oven to 350 degrees and position the racks in the upper and lower thirds of the oven

Whisk together the flour, baking soda, baking powder and salt in a medium bowl. Beat the butter, brown sugar and peanut butter in a large bowl with a mixer on medium speed until creamy, about 1 minute. Increase the speed to medium high and beat until fluffy, about 2 more minutes. Add the egg and vanilla and beat until combined. Reduce the mixer speed to low and add in the flour mixture. Beat until well blended. Add in the mini chocolate chips and beat until combined.

Put the granulated sugar in a small shallow bowl. Roll tablespoonfuls of dough into balls. Roll each dough ball around in the granulated sugar. Arrange 2 inches apart on 2 un-greased baking sheets.

Bake, switching the pans halfway through, until the cookies are just firm around the edges and cracked on top, 15 to 18 minutes. Let cool 3 minutes on the baking sheets, then transfer to racks to cool completely. Dust the cookies with more confectioners' sugar, if desired.

Makes: approx 36 cookies


