



Peanut Butter Cookies

Many cookies can benefit from adding a bit of chestnut flour, but PB cookies are one of our favorites, since the two nutty flavors compliment each other fantastically. The dough comes out a bit crumbly, but turns into crunchy cookies just fine. Add egg or milk to your pleasure.

Ingredients

- 1 1/3 cup flour (wheat/chestnut or a mixture)
- 3/4 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup softened butter, unsalted
- 1/2 cup white sugar
- 1/2 cup packed brown sugar
- 3/4 cup peanut butter (ish)
- 1 large egg
- 1 1/2 tsp vanilla extract



Directions

Step 1 – Preheat oven to 350°F. Mix flour, baking soda/powder, and salt. Set aside.

Step 2 – Cream together butter and white/brown sugar, either by hand or with a paddle mixer. Mix in peanut butter, egg, and vanilla sequentially. Add dry ingredients while mixing slowly, until just combined.

Step 3 – Form small balls (~2 Tbsp) space evenly on baking sheets, and flatten with fork to make crosshatch. Bake for 9 minutes, leave to cool/harden for 5 minutes. The cookies continue cooking after removal from oven, so they may appear underdone at first.