



The Ultimate Peanut Butter Cookie

Makes: 15 cookies

Prep Time: 20 minutes Bake Time: 12-14 minutes per sheet

Total Time: 1 hour & plus chill time 30 minutes

Ingredients

Peanut Butter Cookies:

- 1/2 cup unsalted butter, room temp
- 2/3 cup creamy peanut butter
- 3/4 cup light brown sugar
- 3 tbsp honey
- 1 large egg
- 1 & 1/2 tsp vanilla extract
- 3/4 tsp baking soda
- 1/4 tsp kosher salt
- 2 tsp cornstarch
- 1 & 1/3 cup all-purpose flour

Peanut Crunch Sprinkles:

- 3 tbsp granulated sugar
- 3 tbsp sparkling sugar (or more granulated sugar)
- 3 tbsp rainbow sprinkles
- 1/4 cup dry roasted salted peanuts, uniform finely chopped

Instructions

Peanut Butter Cookies:

In a large mixing bowl using a hand or stand mixer with the paddle attachment, mix the butter and peanut butter until smooth. Add the brown sugar and mix again until smooth. Mix in the honey, egg, and vanilla extract.

Then mix in the baking soda, salt, and cornstarch until well incorporated.

Last, mix in the flour. Switch to a rubber spatula and mix by hand to ensure it's fully mixed in. Cover the bowl and chill for at least 30 minutes. (30 minutes of chilling will provide a cookie that looks

like the photos here, but chill for a couple hours and the cookie will bake a bit thicker.) You can also chill the dough overnight. To do so, chill the dough for 30 minutes then roll and coat the balls, cover, and chill overnight.

Preheat the oven to 350°F and line a large baking sheet with parchment paper.

In a small dish, mix together the peanut sprinkles. Feel free to add more sprinkles or peanuts for a hefty coating.

Using a large cookie scoop (3 tbsp worth), scoop the dough and roll in the coating. The dough should be soft and a tiny bit sticky.

Place 4-6 cookies on the baking pan and bake for 12-14 minutes or until the edges are golden and the center looks pale, puffed, and slightly underdone.

Immediately after pulling the cookies from the oven, use the inside curve of a fork to nudge in the sizes to create uniform cookies, if desired. Let the cookies rest on the pan for a couple minutes, then transfer to a cooling rack and continue baking the batch.

The cookies are best at room temperature. Enjoy!

Recipe by Butternut Bakery