

Chewy Peanut Butter Cookies

Why are these Chewy Peanut Butter Cookies the best? Just the right amount of peanut butter, honey, and brown sugar to make 2 dozen delicious cookies.

Chewy Peanut Butter Cookies Ingredients

- 1 ½ cups (213 grams) all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon table salt
- 4 tablespoons (57 grams) unsalted butter, melted and cooled
- 1 ½ cups packed (298 grams) dark brown sugar
- 1 cup (255 grams) creamy peanut butter (*do not use natural peanut butter*)
- 2 large eggs
- 2 tablespoons (42 grams) honey
- 1 teaspoon vanilla extract



How to Make Chewy Peanut Butter Cookies (24 cookies)

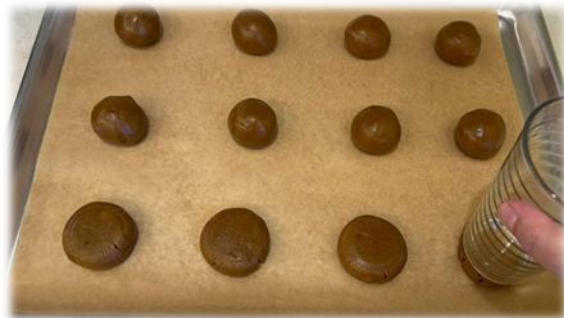
Place the oven rack on the middle level. Preheat the oven to 350 degrees Fahrenheit.

Line two 18-inch by 13-inch rimmed baking pans (half sheet pans) with parchment paper.

In a medium bowl, whisk the flour, baking soda, and salt. Set aside. Melt the butter and set aside to cool.

In a large bowl, add the brown sugar, peanut butter, eggs, melted butter, honey, and vanilla. Whisk until smooth.

Add the flour mixture to the brown sugar mixture. With a silicone spatula, stir together until a soft dough forms.



Working with 2 tablespoons of dough at a time (35 grams or use a #30 portion scoop), roll the dough into balls and evenly space on prepared pans (12 dough balls per pan).

If weighing the dough on a digital scale, place plastic wrap on the scale for easier cleanup later.

Use a drinking glass to slightly flatten the dough balls until 2 inches in diameter.

Slightly flattening the dough helps these cookies spread just the right amount when baking.

Bake the cookies, one pan at a time on the middle rack, until the cookie edges are just set and just starting to brown, 10-12 minutes, rotating the pan after 5-6 minutes (to help the cookies bake evenly).

Remove the cookies from the oven. Let the cookies cool on the pan on a wire rack for 5 minutes.

Use a wide spatula to transfer the cookies from the pan to a wire rack.

Let cool completely before serving.

Store the cookies in an airtight container at room temperature for up to 5 days.



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