

Baking Bliss: A Step-by-Step Guide on How to Make Peanut Butter Cookies

Peanut butter cookies are a timeless treat, loved for their rich, nutty flavor and irresistible chewy texture. If you're craving the comforting aroma of freshly baked cookies wafting through your kitchen, follow this simple guide on [how to make peanut butter cookies](#) that will leave your taste buds dancing with delight.

Ingredients:

Gather the following ingredients before diving into the baking process:

- 1 cup of creamy peanut butter
- 1 cup of granulated sugar
- 1 large egg
- 1 teaspoon of vanilla extract
- 1/2 cup of all-purpose flour
- 1/2 teaspoon of baking soda
- 1/4 teaspoon of salt

Instructions:

- Preheat the Oven:
 - Preheat your oven to 350°F (175°C) and line baking sheets with parchment paper.
- Combine Wet Ingredients:
 - In a mixing bowl, combine the creamy peanut butter, granulated sugar, egg, and vanilla extract. Mix until the ingredients are well incorporated.
- Sift Dry Ingredients:
 - In a separate bowl, sift together the all-purpose flour, baking soda, and salt. Sifting ensures even distribution and prevents lumps in your cookie dough.
- Combine Wet and Dry Ingredients:
 - Gradually add the sifted dry ingredients to the wet mixture. Mix until a soft cookie dough forms. Be careful not to overmix, as this can affect the texture of the cookies.
- Shape the Dough:
 - Scoop out portions of the dough, about a tablespoon each, and roll them into balls. Place the cookie dough balls on the prepared baking sheets, leaving some space between each.
- Create Crosshatch Pattern:
 - Use a fork to create a crosshatch pattern on each cookie. Press down gently on each dough ball with the fork, then rotate the fork and press down again to create a crisscross design.
- Bake to Perfection:
 - Bake the cookies in the preheated oven for approximately 10-12 minutes or until the edges are golden brown. Keep an eye on them to

prevent over-baking, as peanut butter cookies are best when slightly soft in the center.

- Cooling Process:
 - Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely. This step ensures that the cookies set properly.
- Enjoy the Delicious Results:
 - Once the cookies have cooled, indulge in the delightful combination of a crispy exterior and a chewy, peanut butter-infused center.

Conclusion: Homemade Happiness in Every Bite

With this straightforward guide on how to make peanut butter cookies, you're well on your way to creating a batch of delectable treats. Whether you savor them with a glass of milk or share them with loved ones, these homemade peanut butter cookies are bound to become a household favorite, bringing joy with every delicious bite.