



THE J.M. SMUCKER Co

# Irresistible Peanut Butter Cookies

The name says it all — this peanut butter cookie recipe is truly irresistible. Packed with **Jif®** creamy peanut butter flavor, these cookies are a craveable addition to any occasion.

**Prep Time Cook Time Serves Difficulty**

15 mins 16 mins 36 Easy

## Ingredients

- 3/4 cup Creamy Peanut Butter
- -OR-
- 3/4 cup

Peanut Butter & Chocolate Flavored Spread

- 1/2 cup butter (unsalted) or shortening
- 1 1/4 cups firmly packed light brown sugar
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- 1 large egg
- 1 3/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt

## Directions

**Step 1: Prepare oven then combine peanut butter or peanut butter & chocolate flavored spread, butter, brown sugar, milk and vanilla, then add egg.**

HEAT oven to 375°F. Combine peanut butter or peanut butter & chocolate flavored spread, butter or shortening, brown sugar, milk and vanilla in a large bowl. Beat at medium speed with an electric mixer until well blended. Add the egg and beat just until blended.

**Step 2: Combine dry ingredients then add them to the mixture. Once combined, place rounded spoonfuls on a baking tray and flatten crisscross with a fork.**

COMBINE flour, baking soda and salt. Add to the mixture at low speed. Mix just until blended. Drop by rounded spoonfuls of dough 2-inches apart onto parchment lined or greased baking sheet. Flatten each cookie slightly in a crisscross pattern using the tines of a fork.

**Step 3: Bake 8-12 minutes one sheet at a time.**

BAKE one baking sheet at a time for 8 to 12 minutes, or until set (springs back slightly when pressed) and just beginning to turn golden brown. Cool 2 minutes on the baking sheet. Remove cookies to a cooling rack to cool completely.

## Images

