Peanut Butter Cookies

Ingredients

1 1/4 cup all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

1/2 cup creamy peanut butter

1/2 cup (1 stick) unsalted butter, softened

3/4 cup packed brown sugar

1/4 cup granulated sugar

1 large egg

1 teaspoon vanilla extract

sugar for sprinkling, optional

Directions

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.

2. Combine the flour, baking soda and salt in a medium bowl. Set aside.

3. In the bowl of a stand mixer, beat the peanut butter, butter and both sugars, until light and fluffy. Add in the egg and vanilla.

4. Gradually add in the flour mixture on low speed. Stir until dough forms.

5. Using a large cookie scoop (about 1 heaping tablespoon of dough), drop rounded balls of dough onto prepared cookie sheet. Leaving space for spreading. (For a sparkle look, I like to sprinkle the tops of the dough with extra granulated sugar — but it's totally optional.)

6. Bake for 10 to 12 minutes, or until edges are slightly browned, and remove from oven. Let cool for 5 minutes on cookie sheets before transferring cookies to a wire rack to cool completely.

7. Store in an airtight container for up to 5 days.