

Peanut Butter Cookies

with White Chocolate Chunks and Jumbo Virginia Peanuts

Ingredients for about 24 large cookies:

- ➲ 2½ c (310g) all-purpose flour
- ➲ 1 tsp baking powder
- ➲ 1 tsp baking soda
- ➲ dash of salt
- ➲ 2 sticks unsalted butter, softened
- ➲ 1½ c firmly packed light brown sugar
- ➲ ¼ c granulated sugar
- ➲ 2 large eggs
- ➲ 2 c creamy peanut butter (I use Jiff)
- ➲ 2 tsp pure vanilla extract
- ➲ 10 oz white chocolate, broken into rough chunks (Ghirardelli White Chocolate bar works perfectly)
- ➲ ¾ c Jumbo Virginia salted peanuts



Directions:

1. Preheat oven to 325°.
2. Combine flour, baking powder, baking soda and salt in a bowl and whisk to combine. Set aside.
3. In a standing mixer with the paddle attachment, beat the butter and sugars together for 3-5 minutes until smooth and creamy.
 - ◆ Add eggs one at a time and beat until well incorporated, scraping down the sides as necessary.
 - ◆ Add the vanilla and peanut butter and mix well until combined.
 - ◆ On low speed, add the flour mixture and mix again until combined.
 - ◆ Add the white chocolate and peanuts untilÂ evenly distributed.
4. Take a tablespoon of dough in the palm of your hand and roll into a ball then place on a baking sheet about 2 inches apart. Gently press cookie down to flatten a bit before baking.
5. Bake for about 12 minutes until tops begin to crackle and cookie is just cooked through. While cookies are still warm, sprinkle with a teaspoon of sugar, if using, and after allowing to cool for several minutes, transfer to wire rack to cool completely.
6. Cookies can be frozen in freezer in airtight ziplock for several weeks (they even taste good frozen!)