

# McCLINTOCK'S COOKERY

*with MK McClintock*

There is something deliciously scrumptious about the scent of peanut butter cookies baking on a cool winter day - almost as good as molasses. I enjoy knowing that when I sink my teeth into one of these delightful morsels, I'll enjoy that rich crunchy flavor of natural peanut butter (because the real stuff is the best). The secret to peanut butter cookies is two-fold: one, using only natural peanut butter (I prefer Adam's crunchy PB) and baking for just the right amount of time. With these cookies if you under bake, they lack the balance of soft and crunchy and if you over bake...well, it just wouldn't be worth eating.

**Tip:** check the cookies about 2-3 minutes before the timer goes off - be sure that only the edges are starting to brown and golden - if you see they are then take them out - the cookies will continue to bake slightly once removed. If you see no browning *at the edges*, then leave in for another minute or two.



## Peanut Butter Cookies

1 cup unsalted butter, softened (*use the vegan buttery sticks for a heart healthier option*)  
1 cup Earth Balance Vegan Buttery Sticks, softened (*may use all butter but do not substitute margarine or shortening*)

Recipe and image(s) provided by the author. Find more recipes at [www.mkmclintock.com/recipes](http://www.mkmclintock.com/recipes).  
#McClintocksCookery #WriterintheKitchen #Recipes

1 1/2 cups dark brown sugar  
1 1/2 cups organic granulated sugar (*the organic really makes a difference in taste*)  
1 3/4 cups Crunchy Peanut Butter, Adam's brand  
2 large eggs  
2 tsp pure vanilla extract  
3 1/2 cups unbleached all-purpose flour  
1 tsp baking soda  
1/8 tsp sea salt  
1/3 cup organic granulated sugar, for coating bowl

1. Cream butters and sugars; add eggs one at a time until well blended.
2. Add peanut butter and vanilla; blend well.
3. Sift together flour, baking soda and sea salt; gradually add to butter mixture.
4. Shape into balls and roll in sugar (for uniformity, use a measuring scoop).
5. Bake approx 11-14 minutes at 350F (time will depend on differences in ovens and cookie size).