

Peanut Butter Cookies

Makes about 3 dozen

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| <p>2 ½ C. Unbleached all-purpose flour</p> <p>½ tsp. Baking soda</p> <p>½ tsp. Baking powder</p> <p>½ tsp. Salt</p> <p>½ lb Butter, salted (2 sticks)</p> <p>1 C. Packed dark brown sugar</p> <p>1 C. Granulated sugar</p> <p>1 C. Extra-crunchy peanut butter, preferably Jif</p> <p>2 ea. Large eggs</p> <p>2 tsp. Vanilla extract</p> <p>1 C. Dry roasted salted peanut, ground in food processor to resemble bread crumbs, about 14 pulses (about 1 C., packed)</p> | <ol style="list-style-type: none"> 1. Adjust oven rack to low center position; heat oven to 350 degrees. Sift flour, baking soda, baking powder, and salt in medium bowl. 2. In bowl of electric mixer or by hand, beat butter until creamy. Add sugars; beat until fluffy, about 3 minutes with electric mixer, stopping to scrape down bowl as necessary. Beat in peanut butter until fully incorporated, then eggs, one at a time, then vanilla. 3. Gently stir dry ingredients into peanut butter mixture. Add ground peanuts; stir gently until just incorporated. 4. Working with 2 tablespoons of dough at a time, roll into large balls, placing them 2 inches apart on a parchment-covered cookie sheet. Press each dough ball with back of dinner fork dipped in cold water to make crisscross design. 5. Bake until cookies are puffed and slightly brown along edges, but not top, 10 to 12 minutes (they will not look fully baked). Cool cookies on cookie sheet until set, about 4 minutes, then transfer to wire rack to cool completely. |
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Oatmeal Cookies

Makes about 18 cookies

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| <ul style="list-style-type: none"> 1 C. Unsalted butter, softened but still firm (1/2 pound) 1 C. Light brown sugar 1 C. Granulated sugar 2 ea. Eggs 1 ½ C. Unbleached all-purpose flour ½ tsp. Table salt ½ tsp. Baking powder ¼ tsp. Fresh ground nutmeg 3 C. Rolled oats 1 ½ C. Raisins | <ul style="list-style-type: none"> 1. Adjust oven racks to low and middle positions; heat oven to 350 degrees. In bowl of electric mixer or by hand, beat butter until creamy. Add sugars; beat until fluffy, about 3 minutes. Beat in eggs one at a time. 2. Mix flour, salt, baking powder, and nutmeg together, then stir them into butter-sugar mixture with wooden spoon or large rubber spatula. Stir in oats and raisins. 3. Form dough into sixteen to twenty 2-inch balls, placing each dough round onto one of two parchment paper-covered, large cookie sheets. 4. Bake until cookie edges turn golden brown, 22 to 25 minutes. (Halfway during baking, turn cookie sheets from front to back and also switch them from top to bottom.) 5. Slide cookies on parchment onto cooling rack. Let cool at least 30 minutes before serving. |
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Bill's Chocolate Chip Cookies

Makes about 3 dozen

- 2 ¼ C. All-purpose flour
- 1 tsp. Baking soda
- 2 tsp. Salt
- 1 C. (2 sticks) butter, softened
- ½ C. Granulated sugar
- 1 C. Packed dark brown sugar
- 1 tsp. Vanilla extract
- 2 ea. Large eggs
- 3 C. (1½ 12-oz. pkg.) Nestlé® Toll House® Semi-Sweet Chocolate Morsels

1. Preheat oven to 375° F.
2. Combine flour, baking soda and salt in small bowl.
3. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition.
4. Gradually beat in flour mixture.
5. Stir in morsels.
6. Drop by rounded tablespoon onto ungreased baking sheets.
7. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.