

Salty & Sweet Peanut Butter Cookies

* Yield 3 to 4 dozen

Ingredients

- 1 cup (8 oz) or 2 sticks unsalted butter, at room temperature
- 3/4 cup (5 oz) granulated sugar
- 3/4 cup (packed) (5.5 oz) brown sugar
- 1 teaspoon salt
- 2 cups (1 whole jar) unsweetened peanut butter, creamy or chunky
- 2 eggs, at room temperature
- 2 cups (9 oz) all-purpose flour
- Flaky sea salt and coarse sugar for sprinkling (or use kosher salt and granulated sugar)



Preparation

1. Heat oven to 350 degrees and line 2 baking sheets with parchment paper or nonstick liners.
2. In a mixer fitted with a paddle attachment, cream the butter and sugars until smooth and fluffy, at least 3 minutes. Add the peanut butter and eggs, and mix. Add the flour and salt and mix just until well combined, with no white flour showing
3. Using a small cookie scoop (about 2 teaspoons capacity), scoop dough onto prepared pans. The tops will be rounded but craggy. The cookies will not spread much or change shape when they bake, so they can be placed quite close together, but leave room for air circulation so they can brown.
4. In a small bowl, mix 2 tablespoons sugar with 1 tablespoon salt. Sprinkle each cookie lightly with sugar-salt mixture, getting it into the crags and crannies. (Wait on the topping if you plan to make the carmel glaze.)
5. Bake 12 to 15 minutes, until cookies are set and golden-brown. Carefully lift or slide off baking sheets and cool on racks. Store in layers separated by parchment paper, in airtight containers.

Optional: Carmel Glaze

- ½ cup (3.75 oz) brown sugar
 - ½ cup (4 oz) heavy cream
 - 2 cups (7 oz) sifted powdered sugar
1. Put the powdered sugar in a heat proof bowl.
 2. In a medium saucepan, combine the brown sugar and heavy cream and stir together and cook until simmering. When boiling remove from the heat and add to the powdered sugar. Whisk until smooth.
 3. Drizzle the glaze over the cookies and let cool until the cookies set up, about 30 minutes.