



*Baldacci*  
FAMILY VINEYARDS  
NAPA VALLEY

## *Peanut Butter Cookies*

Prep: 10 min

Cook: 1 hour 20 min

Total: 1 hour 30 min

Yield: 45 servings

### *Ingredients*

- 2 1/2 cup all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. kosher salt
- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 large eggs
- 1 1/2 cup creamy peanut butter

### *Directions*

1. In a large bowl, whisk together flour, baking soda, baking powder, and salt.
2. Using a stand or hand mixer, beat butter and sugars on medium speed until very fluffy, 2 minutes. Beat in eggs one at a time, mixing well after each addition. Add peanut butter and continue mixing until mixture is completely smooth and fluffy, 2 to 3 minutes more.
3. Add flour mixture in batches and continue mixing, scraping sides of bowl as you go. Refrigerate batter 1 hour.
4. When ready to bake, preheat oven to 350° and line two baking sheets with parchment. Drop tablespoons of dough on prepared baking sheets, about 2" apart.
5. Using a fork, score cookies with a cross-hatch pattern.
6. Bake until golden, 15 to 18 minutes. Transfer to wire rack to let cool before serving.

### *Pair With*

Frederich Gewürztraminer