



Crunch 'n Creamy Peanut Butter Cookies

It's a triple treat cookie that could win a grand prize

- 1 large egg
- 1/2 Tablespoon pure vanilla extract
- 1/2 cup all-purpose flour
- 1/2 cup chickpea flour
- 6 Tablespoons cold unsalted butter, cut into cubes
- 1/2 cup creamy peanut butter
- 1/4 cup granulated sugar
- 1/3 cup packed brown sugar
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 2 Tablespoons granulated sugar
- 1/2 cup creamy peanut butter
- Flaky salt if desired
- 1-1/2 cups peanuts with skins

- In a small bowl, whisk egg and vanilla to combine. Set aside.
- In a medium bowl, stir together all-purpose flour and chickpea flour to combine.
- In a mixing bowl, beat butter at medium speed until it is softened, about 1-1/2 minutes.
- Scrape down the sides of the bowl as needed.
- Add peanut butter, sugar, and brown sugar; beat on medium speed until light and fluffy, about 2 minutes.
- Add the baking soda, salt, and baking powder; beat about 15 seconds.
- With the mixer on medium, gradually add egg mixture until well-mixed.
- Add flour mixture; mix on low speed until all flour is incorporated.
- Cover the bowl with plastic wrap, place in the refrigerator to chill about 30 minutes.

Shaping and Baking the Cookies:

- Place oven rack on upper level for cookies; preheat oven to 375 degrees F. Line two baking sheets with parchment paper.
- Place about 2 Tablespoons sugar in small wide bowl.
- For each cookie: Using a 1-inch cookie scooper, roll about a heaping tablespoon of dough into a ball, roll ball in sugar to coat, place on prepared baking sheets, leave about 1-1/2 inches between cookies. You will have about 12 cookies on each baking sheet.
- Press your thumb in the center of each ball of dough, creating a round dent.
- Spoon ½ teaspoon peanut butter into each dent. Sprinkle with flaky salt if desired.
- Bake cookies until they spread out, about 4 minutes.
- Remove from the oven, pile a generous amount of peanuts in the center of each cookie.
- Return cookies to oven, bake another 6 minutes or golden brown and puffy.
- Remove from oven and add more peanuts to the center of each cookie to cover any gaps. Cool completely on the baking sheet before removing to cooling rack.
- Yield: about 2 dozen cookies

Cook's Note: We tried different kinds of nuts on top of the cookies, but the peanuts with skins worked the best. Warning: some of the Spanish peanuts are spicy hot so look for the original peanuts with skins.

Recipe Inspired by: Nancy Silverton - *Shared by Saveur Cookbook Club*
Nancy Silverton's book *The Cookie That Changed My Life*, Alfred A. Knopf, 2023, *Peanut Butter Cookies*, p. 90-94.

About the Recipe: According to the story, Nancy Silverton was inspired by her friend Roxana Jullapat to create this cookie. It has an intensely nutty dough and a topping of salty roasted peanuts with skins, but the prize is the soft peanut butter that is hidden in the center of the cookie. We used chickpea flour in place of sorghum flour and made about 2 dozen cookies. The original recipe makes about 4 dozen. This recipe makes one of the best peanut butter cookies we have ever tasted. Three cheers for you, Nancy.

