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Food Network Magazine - December 2020

Yield: 36 cookies

1 1/3 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
1 stick unsalted butter,
room temperature
1 cup packed light brown
sugar
3/4 cup creamy peanut
butter
1 large egg
1 teaspoon pure vanilla
extract
1/3 cup mini chocolate chips
1/3 cup granulated sugar
1/2 cup confectioner's sugar
additional confectioner's
sugar (for dusting)

Preparation Time: 30 minutes

Position the racks in the upper and lower thirds of the oven. Preheat the oven to 350 degrees.

In a medium bowl, whisk the flour, baking soda, baking powder and salt. In a large bowl with a mixer on medium speed, beat the butter, brown sugar and peanut butter until creamy, about 1 minute. Increase the speed to medium high and beat until fluffy, about 2 more minutes. Add the egg and vanilla and beat until combined. Add the chocolate chips and beat until combined.

Place the granulated sugar and confectioner's sugar in separate small bowls. Roll tablespoonfuls of the dough into one-inch balls. Roll each ball first in the granulated sugar and then generously in the confectioner's sugar. Shake off any excess. Arrange the balls two inches apart on the baking sheets.

Bake, switching the pans halfway through, until the cookies are cracked and just firm around the edges, 15 to 18 minutes. Let cool for 3 minutes on the pans, then transfer the cookies to racks to cool completely. Dust the cookies with more confectioner's sugar, if desired.

Per Serving (excluding unknown items): 2809 Calories; 99g Fat (31.1% calories from fat); 24g Protein; 467g Carbohydrate; 4g Dietary Fiber; 460mg Cholesterol; 2619mg Sodium. Exchanges: 8 1/2 Grain(Starch); 1 Lean Meat; 19 Fat; 23 Other Carbohydrates.