

Peanut Butter Cookies

Amount	Measure	Ingredient - Preparation Method
4 1/2	cups	all-purpose flour
1 1/2	teaspoons	baking powder
1	teaspoon	baking soda
1	teaspoon	salt
3	sticks	unsalted butter - softened
1 1/3	cups	creamy peanut butter
2/3	cup	granulated sugar
2 1/4	cups	packed brown sugar
1/3	cup	vegetable oil
3	large	eggs
2	large	yolks
2	tablespoons	vanilla extract

Preheat oven to 350 with racks in upper and lower thirds.

Whisk together flour, baking powder, baking soda and salt in a bowl.

Beat together butter, peanut butter, sugars and oil with an electric mixer at high speed just until pale and creamy. Add whole eggs, yolks, and vanilla and beat until just incorporated. Reduce speed to low, then add flour mixture in 3 batches, mixing until well incorporated.

Scoop scant 1/4 cups of dough about 2 inches apart onto 2 ungreased large baking sheets. Flatten mounds with floured tines of a fork, into 2.5 in cookies.

Bake, switching positions of sheets halfway through until slightly puffed and golden around the edges, about 30 minutes total. Transfer to racks and cool.

Switch rack to middle and cook remaining cookies.

Yield: "40 cookies"