

Cleo Coyle's Refrigerator Log Peanut Butter Cookies



Photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Nothing says Lovin' from the Oven like home-baked cookies, slightly crispy on the outside, warm and tender on the inside. In traditional peanut butter cookie recipes, you're instructed to roll the dough into little balls and smush each ball down with a fork. If you prefer that method, no worries, this recipe can be made that way, but I believe there are several advantages to my refrigerator log method. (1) Letting the dough rest in the refrigerator allows the flavors to develop, which produces a better tasting cookie. (2) The log gives you the convenience of baking only as many cookies as you need. So you can serve up a warm pan of freshly baked cookies every evening until the dough is gone, instead of being stuck baking all the dough at once. See the recipe directions for storage time and freezing ideas, too, and may you...

*Bake with love and eat with joy!
~ Cleo*

Yields: About 4 dozen cookies

Ingredients

- 1 cup butter, softened
- 1 cup peanut butter
- 1 cup granulated white sugar
- 1 cup light brown sugar, firmly packed
- 2 eggs, lightly beaten with fork
- 2 teaspoons vanilla extract
- 2 -1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- (optional) about 1/4 cup more granulated, white sugar (for topping)



Free Recipe Guide
to Cleo Coyle's
new culinary mystery
Dead Cold Brew:
[click here.](#)

Directions

Using an electric mixer, cream butter, peanut butter, and sugars in a bowl until light and fluffy. Mix in remaining ingredients until soft dough forms. Using hands, shape dough into 2 or 3 logs of about 2-inches in diameter. Wrap tightly in plastic or wax paper and refrigerate 4 to 6 hours or overnight. The flavors will develop and the log will firm up. You can now slice as many or as few cookies as you like before re-wrapping the log and returning to the fridge for storage.

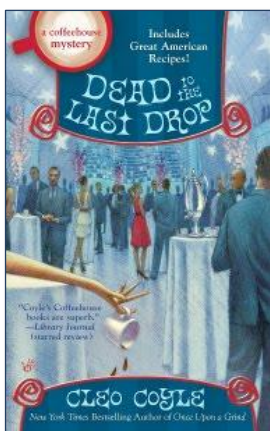
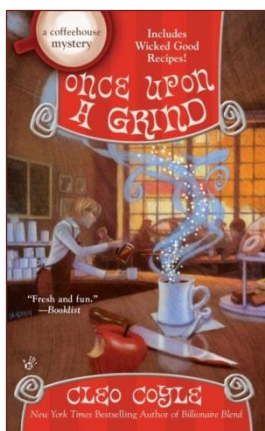


Note: The most popular brand of store-bought log cookies says their brand will last 1 week after opening. That's about the same amount of time I'd give these homemade logs in your refrigerator. To freeze, slice up the cookies first, place them flat on a plate (lined with plastic or wax paper so they don't stick). After about 90 minutes, take the firmed-up cookie slices and drop them into a freezer-safe plastic bag, seal and store (up to 3 months).

To Bake: While you certainly don't need to use fork prongs to make a crisscross design on each slice, I find the traditional look of a peanut butter cookie isn't quite complete without those cute little X's. I dip my fork tines into a bit of water and then granulated sugar before dragging them lightly across each slice.

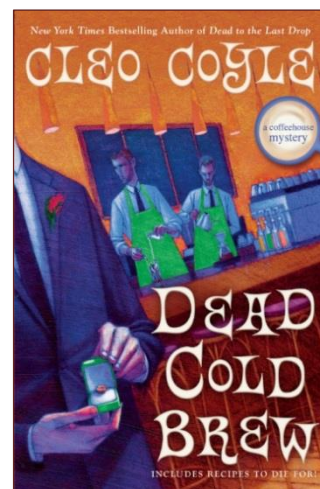


Bake at 350° Fahrenheit 12 – 17 minutes. Time depends on your oven and the thickness of your cookie slices. Do not over-bake. Peanut butter cookies with scorched bottoms are pretty much inedible, so be careful. The cookies should be lightly golden brown and not dark brown. Remove from pan promptly, cool on a rack, and...



Eat with joy! ~ Cleo

Cleo Coyle's [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



[Once Upon a Grind](#)
Best of the Year Pick ~ KRL
Free Recipe Guide [here](#).

[Dead to the Last Drop](#)
3 Best of Year Lists!
Free Recipe Guide [here](#).

[Dead Cold Brew](#)
Hardcover Bestseller!
Free Recipe Guide [here](#).