

Whole Grain Peanut Butter Cookies with cacao nibs

I like cookies more and more as I get older, but I like them less and less sweet. I tinker and I play, but I generally start with a tried and true base recipe. This cookie is adapted from classic peanut butter cookies in *The Grand Central Bakery Cookbook*. My variation goes whole grain and gets a bitter edge from cacao nibs. I'm not sure the 16-year-old me would approve, but she's not around to complain.

As with all homemade cookies, heavy-gauge cookie sheets generally produce the best results. If you're a relatively new baker and tend to burn the bottoms of your cookies, try doubling the sheets.

Yields 50-55 cookies

2 cups whole wheat flour
1 cup old-fashioned oats
2 teaspoons baking soda
1 teaspoon salt
1 cup (2 sticks) unsalted butter, at room temperature
3/4 cup granulated sugar
3/4 cup (packed) dark brown sugar
1 cup (salted) peanut butter
2 eggs, at room temperature
1 teaspoon vanilla extract
3/4 teaspoon almond extract
1/2 to 3/4 cup cacao nibs

Preheat the oven to 350 degrees. Line two baking sheets with parchment or silpat.

In a large bowl, whisk the flour, oats, soda, and salt.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and two sugars until light and fluffy. Scrape in the peanut butter and continue creaming until incorporated. Beat in the eggs, one at a time, and the two extracts. With the mixer on low, add the dry ingredients in 3 additions. Fold in the cacao nibs by hand, using a rubber scraper, and make sure any floury bits hiding on the bottom of the bowl are unearthed and fully absorbed.

Use a 1-1/2 inch scoop to portion the dough. Press down with the pads of two fingertips to flatten slightly. Bake about 15 minutes, or until golden brown. Cool, and serve with milk.