

New Wave–Style PB&J; Cookies (Fresh Milled Flour Version)

Ingredients

- 2 cups fresh milled soft white wheat flour (sifted; or 1¾ cups flour + ¼ cup starch for lighter texture)
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 1 cup creamy peanut butter
- ½ cup unsalted butter, softened
- ¾ cup brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- ■ ½ cup thick strawberry or raspberry jam
- Optional: flaky sea salt, crushed freeze-dried strawberries

Instructions

- 1 Preheat oven to 350°F. Line baking sheets with parchment.
- 2 Whisk together flour, baking soda, baking powder, and salt.
- 3 Cream butter and peanut butter until smooth. Beat in sugars until fluffy.
- 4 Mix in eggs one at a time, then vanilla.
- 5 Add dry ingredients and mix until just combined. Chill dough 30 minutes for thicker cookies.
- 6 Scoop large balls (~3 tbsp). Make a well, add ½–1 tsp jam, and gently swirl.
- 7 Bake 10–12 minutes until edges are set but centers look slightly underdone.
- 8 Cool 10 minutes on tray. Sprinkle flaky salt if desired.