

DIRECTIONS

1. Mix the dough: In a medium bowl, gently whisk together the all-purpose and whole wheat flours, baking powder, baking soda, kosher salt and 1/2 teaspoon of the smoked paprika. Set aside.
2. Place the butter, peanut butter and both sugars in the bowl of a stand mixer fitted with the paddle attachment and cream on medium speed until homogeneous and paste-like, about 4 minutes. You will see the mixture change from grainy and wet to fluffy and voluminous.
3. Add the eggs and vanilla and mix until fully combined, about 2 minutes. Scrape the bowl and paddle thoroughly using a silicone spatula, to fully incorporate all ingredients.
4. Add the flour mixture slowly and mix on low speed until the flour is completely incorporated. If you notice any flour at the bottom of the bowl, use your spatula to finish the mixing process.
5. Scrape the cookie dough from the bowl onto a big sheet of plastic wrap. Wrap the dough tightly and transfer to your refrigerator, where it should rest for at least 24 hours and up to 3 days. (Alternatively, you may freeze the dough for up to 3 months, then let it thaw on the kitchen counter overnight before proceeding with the recipe.)
6. Take the dough out of the refrigerator 2 to 3 hours before you plan to bake the cookies. Once it's quite soft, heat your oven to 350 degrees. Line two baking sheets with parchment paper. Use a 1/4 cup measure to portion the dough into 2-inch balls. Place on the baking sheets. Slightly flatten each cookie to a 1/2-inch thickness with your palm, then use a fork to do that classic hashtag design on top.
7. In a small bowl, combine the remaining 2 1/2 teaspoons paprika, sea salt, 1 tablespoon granulated sugar and 1 tablespoon turbinado sugar. Top each cookie with about 1/2 teaspoon of the paprika mixture.
8. Transfer the baking sheets to the oven and bake for 16 to 18 minutes, rotating halfway through until the edges are beginning to turn golden brown and the tops don't look wet at all.
9. Remove the baking sheets from the oven and allow to cool slightly, about 10 minutes, before transferring the cookies to wire racks to cool. Store in an airtight container for up to 5 days.

HISTORY OF PAPRIKA



Paprika is a universal seasoning and a ubiquitous item in the spice cabinet. It is made of a combination of dried peppers from the *Capsicum annum* family, which include both sweet and hot peppers. This striking, crimson-red colored powder is very versatile; it is used to season dishes, garnish foods, and add color to a recipe. It can even be used to dye eggs and fabric. Most paprika comes from Hungary and Spain and is either sweet, hot, or smokey. The type of pepper used, where it comes from, and how it is prepared determines the flavor.

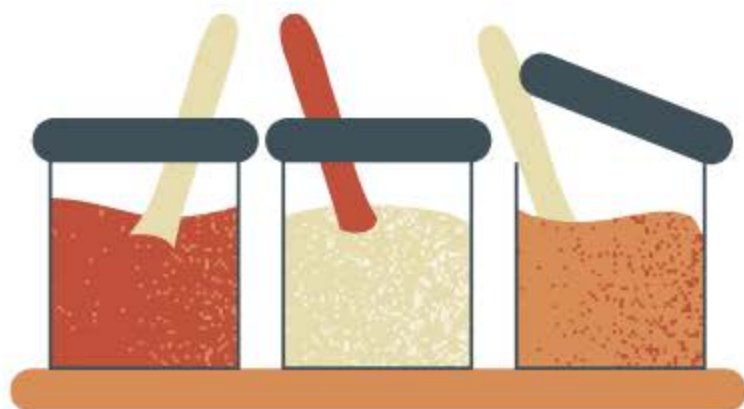
The variety and flavor of paprika can vary greatly depending on the country in which it was made. The most well-known paprika producing countries are Spain and Hungary, but paprika—mainly the most basic version—can also be made of peppers from California and South America, as well as other regions.

Depending on the type of paprika, it can range from mild and sweet to spicy to smoked. The heat factor has to do with how the red powders are produced. Sweet or mild paprika does not contain any capsaicin since the seeds and membranes are removed, which is what gives chilies their heat. For the spicy paprikas, some of the seeds and the placenta and the capsaicin glands (or veins) are left on the pepper when they are dried and ground into the powder. Smoked paprika obtains its flavor from being smoked over an oak fire.

SPICE OF THE MONTH CLUB:
PAPRIKA

PEANUT BUTTER PAPRIKA COOKIES

SERVINGS: 20
TOTAL TIME: 1 HOUR



INGREDIENTS

- 2 cups all-purpose flour
- $\frac{1}{3}$ cup whole wheat flour
- 1 $\frac{1}{2}$ tsp baking powder
- 1 tsp baking soda
- 1 $\frac{1}{2}$ tsp kosher salt
- 3 tsp smoked paprika
- 1 cup unsalted butter (2 sticks),
at room temperature
- 1 $\frac{1}{4}$ cups creamy peanut butter
- $\frac{3}{4}$ cup packed light brown sugar
- $\frac{3}{4}$ cup granulated sugar,
plus 1 tablespoon
- 2 large eggs, at room temperature
- 2 tsp vanilla extract
- 1 $\frac{1}{2}$ tsp sea salt
- 1 tbsp cane sugar

DIRECTIONS ON BACK