



## RECIPE

# Snoop Dogg Cookies Recipe: Bake Like the Legendary Rapper!

superman · 26 July 2023

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Snoop Dogg, the iconic rapper, actor, and cannabis connoisseur, is not only known for his incredible talents but also for his passion for cooking. Among his most famous culinary creations are his delicious and legendary peanut butter chocolate chip cookies.

These mouthwatering treats have gained a cult-like following, leaving many fans eager to recreate them in their own kitchens. In this article, we will delve into the secrets behind Snoop Dogg cookies recipe, so you can enjoy a delightful and sweet experience in the comfort of your home.

## Snoop Dogg Cookies Recipe

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### Ingredients

- 1 and 1/2 cups all-purpose flour (210 g)
- 1 tsp baking soda

- 1/2 tsp salt
- 16 Tbsp unsalted butter (2 sticks, or 220 g) at room temperature
- 1/2 cup creamy peanut butter (130 g)
- 1/2 cup packed light brown sugar (100 g)
- 1/2 cup granulated sugar (100 g)
- 1 large egg
- 1 tsp pure vanilla extract
- 2 cups semisweet chocolate morsels (360 g)

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## Instructions

1. Preheat your oven to 375 degrees F (190 degrees C).
2. Line two baking sheets with parchment paper and set them aside.
3. In a small bowl, mix together the all-purpose flour, baking soda, and salt.
4. In a large bowl, combine the unsalted butter, creamy peanut butter, brown sugar, and granulated sugar. Use a handheld electric mixer on medium speed or a wooden spoon to beat the mixture vigorously until it becomes smooth.
5. Stir in the egg and vanilla until well incorporated. Gradually add the flour mixture to the wet ingredients, stirring just until everything is combined. Mix in the

semisweet chocolate morsels.

6. Using a tablespoon, drop rounded portions of the cookie dough onto the prepared baking sheets, keeping them about 2 inches apart.
7. Bake the cookies in the preheated oven for 8 to 10 minutes or until they turn golden.

## [Snoop Dogg Presents Goon with the Spoon: A Cookbook](#)

### [Snoop Dogg Presents Goon with the Spoon: A Cookbook](#)

Snoop Dogg and iconic Bay Area rapper E-40 join forces in this follow-up cookbook, leveraging their musical inspirations, shared meals, and E-40's Filipino food business, Lumpia, to present over 65 crowd-pleasing recipes, spanning drinks, main courses, and desserts. Promises epic stories and is a perfect gift for fans of Snoop Dogg and E-40.

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## How to Store Snoop Dogg Cookies

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To store Snoop Dogg's peanut butter chocolate chip cookies and keep them fresh for as long as possible, follow these steps:

1. **Cool Completely:** Allow the cookies to cool completely on a wire rack before storing them. If you store them while they're still warm, they can become soggy due to trapped moisture.
2. **Airtight Container:** Place the cooled cookies in an airtight container. You can use a plastic container with a tight-fitting lid or a resealable plastic bag.
3. **Layering:** If you need to stack the cookies in the container, separate the layers with sheets of parchment paper or wax paper to prevent them from sticking together.

4. **Room Temperature or Refrigeration:** Peanut Butter Chocolate Chip Cookies can typically be stored at room temperature for up to 3-4 days. However, if you want to extend their freshness, you can store them in the refrigerator for up to a week. Just be sure to bring them to room temperature before serving, as they'll taste better when they're not cold.
5. **Freezing (Optional):** If you want to store the cookies for longer periods, you can freeze them. Place the cookies in a single layer on a baking sheet and freeze them until solid. Then transfer them to a freezer-safe container or resealable plastic bag. They can be stored in the freezer for up to 2-3 months. Thaw frozen cookies at room temperature or in the refrigerator before serving.

By following these storage tips, you can keep your Peanut Butter Chocolate Chip Cookies fresh and delicious for longer periods, ensuring that you can enjoy them whenever you crave a sweet treat.

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Snoop Dogg cookies have become an emblem of his culinary expertise, delighting fans and food enthusiasts alike with their rich flavors and comforting texture. The recipe provided here is a wonderful starting point to recreate the magic of these delectable treats at home.

So, gather your ingredients, channel your inner chef, and embark on a baking journey with Snoop Dogg's legendary cookies recipe. Happy baking!