



PEANUT *Butter* COOKIES

Bake at 375°F • Bake Time: 10-12 Minutes • Yield: 4 dozen

1 Cup Peanut Butter

½ Cup Sugar

1½ Cups Flour

1 Stick Butter, softened

½ Cup Brown Sugar

¾ Tsp. Baking Soda

1 Egg

½ Tsp. Vanilla Extract

½ Tsp. Baking Powder

Preheat the oven to 375°. Line a cookie sheet with parchment paper. Combine Peanut Butter, Butter, Sugars and Vanilla. Beat until light and fluffy. Add egg and beat until combined. Add Flour, Baking Soda and Baking Powder. Beat until the dough holds together. Roll the dough with your hands into balls, the size of a walnut. Place each ball on the cookie sheet 2 inches apart. Slightly flatten each ball with the bottom of a glass. Using a fork, press down on the dough, creating a criss-cross pattern. Bake for 10-12 minutes, or until the cookies slightly brown around the edges. Cool & enjoy!

Keep in an airtight container for up to 5 days.

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