



PEANUT BUTTER COOKIES

1 cup peanut butter (creamy or chunky)
1 cup sugar
1 large egg
1 teaspoon baking soda

Preheat oven to 350 degrees and grease baking sheets. In a bowl with an electric mixer beat together peanut butter and sugar until combined well. In a small bowl lightly beat egg and beat into peanut butter mixture with baking soda until combined well.

Roll level teaspoons of dough into balls and arrange about 1-inch apart on baking sheets. With tines of a fork flatten balls to about 1 1/2 inches in diameter, making a crosshatch pattern. Bake cookies in batches in middle of oven until puffed and pale golden, about 10 minutes.

Cool cookies on baking sheets for 2 minutes and transfer with a metal spatula to racks to cool completely. Cookies may be kept in an airtight container at room temperature up to 5 days.

Yield: about 2 dozen cookies
Prep Time: 15 minutes
Cooking Time: 10 minutes
Difficulty: Easy



OLD FASHIONED PEANUT BUTTERCOOKIES

1/2 cup sweet butter at room temperature
1/2 cup each sugar and brown sugar
1 egg
1 cup smooth pure peanut butter
1/2 teaspoon vanilla
1/2 teaspoon each salt and baking soda
1 1/2 cups sifted flour

Preheat the oven to 375 degrees. Butter cookie sheets and set aside. With an electric mixer beat the butter until soft. Add the sugars and beat until creamy. Add the egg, peanut butter, salt, baking soda and vanilla.

With a rubber spatula fold the flour into the egg mixture but do not overmix. Roll the dough into small balls and place them on prepared cookie sheet. With a fork press the balls into flat cookies and bake for 15 to 17 minutes or until crisp and golden.

For added touch melt some bittersweet chocolate in a double boiler remove and cool down a bit. When still pliable dip one edge of cookies into chocolate.

Yield: 5 dozen