



Peanut Butter Cookies

Whether you are a child or an adult, there is nothing better than a full cookie jar. This recipe has many possibilities for variation. Use creamy or chunky peanut butter, roll them in sugar or not. Bake them chewy or crispy, it is entirely up to you.

- 1 cup butter, softened (2 sticks)
- 1 cup granulated white sugar
- 1 cup brown sugar, firmly packed
- 2 eggs
- 1 Tb. pure vanilla extract
- 1 cup peanut butter, creamy or chunky
- 3 cups flour
- 2 tsp. baking soda
- dash salt
- 1/2 cup granulated sugar to roll cookies in, optional



Preheat oven to 375 degrees.

Lightly grease 2 cookie sheets and set aside.

Cream together the butter and sugars. Beat in the eggs and vanilla. Add the peanut butter and mix until well blended. Sift together the flour, baking soda and salt. Add to the creamed mixture and mix until blended well. Roll dough into one-inch balls.

At this time roll the balls in sugar if desired.

Place on the cookie sheets, 12 to a sheet. Using a fork flatten the cookies with a crisscross pattern. Put two pans in the oven at a time.

Bake for 8 minutes for chewy cookies or 10 minutes for crispy cookies, switching the pans, top to bottom-bottom to top, after half of the baking time.