

Peanut Butter Cookies by Lynn's Recipes



Lynn demonstrates how to make a simple Peanut Butter Cookies. These are great for an afternoon snack or as a simple dessert. From Saveur.com.

Ingredients:

- 1-1/3 cups flour
- ½ teaspoon baking soda
- 8 Tablespoons softened butter
- ¾ cup granulated sugar
- ¼ cup packed brown sugar
- ½ teaspoon salt
- 1-1/4 cups chunky peanut butter
- 1 large egg
- 1 teaspoon vanilla extract

Sift flour and baking soda together in a medium bowl and set aside. Put the butter, granulated sugar, brown sugar, and salt in a bowl and beat on medium speed until smooth and creamy but not fluffy, about 1 minute. Add the peanut butter, egg and vanilla and beat until just smooth, about 30 seconds. Stir in the reserved flour with a wooden spoon until just combined. Cover dough with plastic wrap and refrigerate at least 2 hours or up to 12.

Preheat oven to 325°. Line cookie sheets with parchment paper. Using a small ice cream scoop to measure out cookies in small balls. Place on the cookie sheets about 2-1/2" apart. Use tines of fork to flatten balls to a thickness of about ½" and to make a grid pattern on top. Bake until golden brown about 15 minutes. Cool completely before storing in airtight containers for up to 2 weeks.

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