

PEANUT BUTTER COOKIES

INGREDIENTS:

210 mL	flour
2 mL	baking soda
0.5 mL	pinch of salt
60 mL	margarine
60 mL	smooth peanut butter
60 mL	sugar
60 mL	brown sugar
1/2	egg
3 mL	vanilla



METHOD:

1. Preheat oven to 375° F.
2. In a MEDIUM BOWL cream margarine and peanut butter till smooth. Add white and brown sugar and cream again.
3. Add egg and vanilla, beat till smooth.
4. In a SMALL BOWL combine the flour, salt and baking soda.
5. Add the dry ingredients into the wet mixture in 2 additions using a WOODEN SPOON, mixing well between additions. The dough should be soft but not sticky.
6. Roll the dough into 16 balls (4 rows of 4) and place them on an ungreased cookie sheet. Use a fork to flatten them slightly in both directions. (see picture).
7. Bake for 10-12 minutes or until lightly golden brown. Cool on rack.