

Peanut Butter Cookies

Makes 2 1/2 dozen cookies.

Ingredients

- 1-1/3 cups flour
- 1/2 tsp. baking soda
- 8 tbsp. softened butter (1 cube)
- 3/4 cup granulated sugar
- 1/4 cup dark brown sugar
- 1/2 tsp. salt
- 1-1/4 cups chunky peanut butter
- 1 large egg
- 1 tsp. vanilla extract

Directions

Sift flour and baking soda and set aside. In mixer using whip, beat butter, white and brown sugar, and salt until smooth and creamy (about 1 minute). Add peanut butter, egg and vanilla. Beat until just smooth (about 30 seconds). Stir in flour mixture with a wooden spoon until just combined. Cover dough with plastic wrap and refrigerate at least 2 hours or up to 12 hours.

Preheat oven to 325°. Form dough into balls and place on greased cookie sheets. Use tines of fork to flatten balls to thickness of about 1/2". Bake until golden brown (about 15 minutes). Cool completely before storing in airtight containers or freezing.