

Peanut Butter Cookies

Ingredients

- 1 cup unsalted butter
- 1 cup crunchy peanut butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 large eggs
- 2½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 ½ teaspoons baking soda



Directions

Step 1

Cream butter, peanut butter, and sugars together in a bowl; beat in eggs.

Step 2

In a separate bowl, sift flour, baking powder, baking soda, and salt; stir into butter mixture. Put dough in refrigerator for 1 hour.

Step 3

Roll dough into **1** inch balls and put on baking sheets.

Flatten each ball with a fork, making a crisscross pattern.

Bake in a preheated **375** degrees F oven for about **10** minutes or until cookies begin to brown.