PEANUT BUTTER COOKIES RECIPE

[](https://www.youtube.com/embed/pi6vGjng7iQ?feature=oembed) 

PREP TIME: 10 MINUTES

COOK TIME: 12 MINUTES



TOTAL TIME: 22 MINUTES



SERVINGS: SERVINGS

**INGREDIENTS**

½ cup (110 gm) butter, room temperature

½ cup (55 gm) brown sugar

¼ cup (60 gm) sugar

½ cup (100 gm) peanut butter, crunchy or smooth

1 cup (150 gm) wheat flour / atta

½ tsp baking soda

½ tsp baking powder

pinch of salt

1 tsp vanilla extract

### INSTRUCTIONS

* Firstly, in a large mixing bowl take ½ cup (110 gm) butter. make sure to take softened butter.
* Also, add ½ cup (55 gm) brown sugar and ¼ cup (60 gm) sugar.
* Beat well until the butter turns creamy.
* Now add ½ cup (100 gm) peanut butter and mix well.
* Sieve 1 cup (150 gm) wheat flour, ½ tsp baking soda, ½ tsp baking powder and a pinch of salt.
* Now add 1 tsp vanilla extract and mix well.
* Now pinch a ball sized dough and flatten slightly.
* Cover and bake in cooker on medium flame for 12 minutes. or alternatively, preheat and bake at 180 degree celsius for 8 minutes.
* Finally, store the peanut butter cookies in an airtight container and enjoy for a week.