

PEANUT BUTTER COOKIES

$1\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon vanilla
1 egg

$\frac{1}{2}$ cup butter (1 cube)
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar (packed)

Set oven at 350°

Beat the softened butter with a mixing spoon until creamy. Add peanut butter. Beat in sugars. Add rest of the ingredients. Beat well.

The mixture should be just stiff enough to hold its shape without running over when you take up a spoonful. If the mixture is too soft, add a little more flour (no more than $\frac{1}{2}$ cup should be needed).

Arrange teaspoonfuls of the mixture on the cookie sheets, leaving 2 inch spaces between cookies. Press flat with a floured fork. Dip a fork into flour (or sugar) and press each cookie to make a pattern in it.

Bake 10 minutes or until browned.

Elementary School,
Summer School
Cooking class