

Sam
Francis &
Chronicle

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World's Easiest Peanut Butter Cookies

1 16-or 18-ounce jar of peanut butter
1 $1\frac{1}{3}$ cups sugar
2 eggs

Preheat oven to 350 degrees. Using a large spoon, mix peanut butter, sugar and eggs in a medium bowl. Form dough into approximately 1-inch balls; place about 2 inches apart on ungreased cookie sheets. Using a fork, press a crisscross pattern into the top of each cookie. Bake 12-15 minutes, or until lightly brown. Cool cookies in pan until firm enough to handle, then transfer to wire racks to cool completely. Makes 2 $\frac{1}{2}$ to 3 dozen cookies.

Note: If you use a "natural" peanut butter, the cookies may taste "flat" unless you add about $\frac{1}{2}$ teaspoon salt.