



Peanut Butter Cookies

Makes 36 cookies

This dough keeps well frozen for up to 3 months, when scooped and frozen on a cookie sheet, then bagged.

Ingredients

- 1 cup peanut butter
- ½ cup butter, softened
- ½ cup white sugar
- ½ cup packed brown sugar
- 1 large egg
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- 1 ¼ cups all-purpose flour
- ¾ teaspoon baking powder
- ¼ teaspoon salt

Directions

- Gather all ingredients and preheat the oven to 375 degrees.
- Cream together peanut butter, butter, white sugar, and brown sugar in a large bowl until well blended. Beat in egg until well combined. Mix in milk and vanilla. Combine flour, baking powder, and salt in a separate bowl; stir into peanut butter mixture until incorporated.
- Roll tablespoonfuls of dough into balls. Place cookies 2 inches apart onto un-greased cookie sheets.
- Press each ball once with fork tines.
- Bake in the preheated oven until edges are lightly browned, 8 to 10 minutes.
- Allow to cool, then serve and enjoy!