

## PEANUT BUTTER COOKIES

½ cup butter  
½ cup brown sugar  
½ cup white sugar  
1 egg  
½ cup peanut butter  
½ teaspoon salt  
½ teaspoon baking soda  
1 cup all purpose flour  
½ teaspoon vanilla

Cream butter; add sugars gradually, beating until creamy.  
Mix in egg, peanut butter, salt and baking soda.  
Blend in flour, slowly.  
Add vanilla and mix well.  
Roll into small balls (or drop by teaspoonfuls) and place on a greased cookie sheet.  
Press balls flat with a floured fork.  
Bake in moderate oven (350 F) 10 to 12 minutes.  
Let cookies stand on cookie sheet a couple of minutes then move to a wire cooking rack with a thin metal spatula.

Yield: 4 ½ to 5 dozen.

**This recipe can be doubled.**

Make a double recipe and freeze half of cookies. They freeze well.

Notes: I use the “teaspoonfuls” method for getting them on to the cookie sheet. Actually, a teaspoon and small rubber spatula to scrape the batter off the spoon on to the sheet. The cookies are not as uniform in size and shape this way, but I think it’s easier.

Also, I find it easier to press flat with a fork after they bake a couple of minutes. Don’t have to flour the fork as much.

I do all the creaming/mixing/beating with a Kitchen Aid mixer on low speed.