



Peanuttiest Peanut Butter Cookies

This is another recipe given to me by my mother. It is a proven hit among peanut butter lovers.

Mix very well:

1 Egg

1 Cup Sugar

It is important to not over mix the dough when you add the peanut butter. Blend just until the peanut butter is mixed in. If you beat the dough too much, the dough will become crumbly and the baked cookies will fall apart.

Add:

1 Cup Peanut Butter

Use a one tablespoon (2-bite) scoop to measure the dough. Place the scooped dough two inches apart on an ungreased baking sheet.

Flatten the cookie drops with a dinner fork dipped in sugar. Press the fork once, rotate the fork 90 degrees to the first mark, and press again. The crisscross pattern on the top of the cookie not only makes the cookies look good, but they bake evenly too!

Bake at 350 degrees for 9-10 minutes.

Let the cookies set until cool to the touch. Use a thin spatula to move cookies to a cooling rack.

Store in an airtight container. Use paper towels or parchment to separate the layers. This is a delicate cookie and will crumble if not stored properly.

Makes 24+ very rich cookies.