

PEANUT BUTTER COOKIES (Kitchen Aid Recipe)

1 cup peanut butter
1 cup butter or margarine, softened (I use Crisco)
1 cup sugar
1 cup firmly packed brown sugar
2 eggs
1 tsp vanilla
2-1/2 cups all-purpose flour - or 1/2 & 1/2 as in chocolate chip cookies
1 tsp baking soda
1/2 tsp salt

Place peanut butter and butter (or Crisco) in bowl. Beat until mixture is smooth.
Stop and scrape bowl. Add sugar, brown sugar, egg, and vanilla. Beat medium about 1 minute or so and then stop and scrape bowl.

Sift flour, baking soda and salt together. Gradually add flour mixture to sugar mixture on Stir speed, about 30 seconds. Increase speed 2 and beat for 30 seconds.

Roll dough into 1-inch balls. Place 2 inches apart on baking sheets. Press flat with fork in a criss-cross pattern to 1/4 inch thickness.

Bake at 375 for 10 to 12 minutes or until golden brown.

Again, remember to use cool cooking sheets. I found that putting this cookie dough in frig to chill made them more difficult to roll into balls and flatten them – but experiment for yourself.

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The **Peanut Butter Cookie Recipe** from Allrecipes.com uses baking powder along with baking soda. I haven't tried it yet but you might check it out.