

Brown Sugar Peanut Butter Cookies

MAKES 16 LARGE COOKIES

PREHEAT OVEN 375°F

1 CUP PACKED BROWN SUGAR

1/2 CUP PEANUT BUTTER

1/2 CUP BUTTER, SOFTENED

1 EGG

1 TEASPOON VANILLA

1 1/4 CUPS ALL-PURPOSE FLOUR

3/4 TEASPOON BAKING SODA

1/2 TEASPOON BAKING POWDER

1/4 TEASPOON SALT

IN MIXING BOWL BEAT TOGETHER BROWN SUGAR, PEANUT BUTTER, BUTTER, EGG AND VANILLA.

STIR IN REMAINING INGREDIENTS.

USING A SCOOP, DROP COOKIES ONTO A PARCHMENT LINED COOKIE SHEET 2" APART

FLATTEN IN CRISSCROSS PATTERN WITH FORK DIPPED INTO WATER.

BAKE 11 MINUTES OR UNTIL LIGHT GOLDEN BROWN.

COOL 5 MINUTES; REMOVE FROM COOKIE SHEET. COOL ON WIRE RACK.

THE LOVE: MAKE SURE THAT YOUR BUTTER IS AS SOFT AS YOUR PEANUT BUTTER SO THAT THEY WHIP TOGETHER PERFECTLY.