



Peanut Butter Cookies

Ingredients

1 cup super-chunky peanut butter
1/2 cup butter, softened
1/2 cup shortening
1 cup brown sugar
1/2 cup granulated sugar
1 tsp baking soda
1 tsp baking powder
2 eggs
1 tsp vanilla
2 1/4 cup sifted flour

Preheat oven to 375 degrees

Beat: Butter, shortening and peanut butter on medium for about 1 minute then add brown sugar, granulate

sugar. Beat in eggs and add vanilla.

In another bowl, combine: flour, baking soda, baking powder.

Combine the dry ingredient to the wet. Mix at slow speed until combine.

Shape dough into a ball and roll it in some granulated sugar if you want, I do.

Place on cookies sheets, about 1 1/2 inches apart and make the hash mark on the top of the dough with a fork.

Bake for about 9 minutes or until the edges start to turn a light brown color.

**recipe inspired by Better Home & Garden 17th edition Cookbook

