

Peanut Butter Cookies

½ C Butter | Unsalted (Softened)
½ C Sugar | White (Granulated)
½ C Sugar | Light Brown
½ C Peanut Butter
1 Lg Egg
1¼ C Flour (APF)
¾ t Baking Soda
½ t Baking Powder
¼ t Salt
½ C Cinnamon & Sugar



2 dozen

Simply Recipes (Adapted)

Circa 2019

1. Whip Butter 1-2' (min.). Add both Sugars, and mix.
2. Add Egg, Peanut Butter, and mix well.
3. Separately, mix Flour, Baking Soda, Baking Powder, Salt.
4. Add dry ingredients to Bowl #1, and mix.
5. Wrap dough in plastic wrap, and **Refrigerate 3 hrs.**
6. Line cookie sheets with Parchment Paper.
7. Preheat oven to **350 F.**
8. Using 1½ T scoop (pre-sprayed w/cooking spray) roll into balls and then into Cinnamon & Sugar mix. Place 3" apart.
Tip: Dip large fork into Cinnamon/Sugar mix and PULL (not press) fork.
9. Bake **10-15'** until golden. Cool **15'**. Move to cooling rack.

