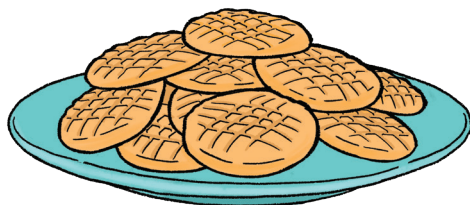


# Peanut Butter Cookies

Roll, press, and bake classic peanut butter cookies.



Yield: 2 dozen cookies

## Ingredients



1  $\frac{1}{3}$  cups  
flour



$\frac{1}{2}$  tsp  
baking powder



$\frac{1}{2}$  tsp  
baking soda



$\frac{1}{2}$  tsp  
kosher salt



$\frac{1}{2}$  cup butter,  
softened



$\frac{1}{2}$  cup  
sugar



$\frac{1}{2}$  cup  
brown sugar



1 egg

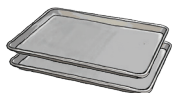


1 tsp  
vanilla



$\frac{1}{2}$  cup  
peanut butter

## Tools



2 baking  
sheets



parchment  
paper



dry  
measuring cups



measuring  
spoons



medium bowl



large bowl



electric mixer

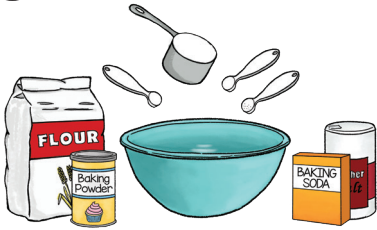


fork

## Steps

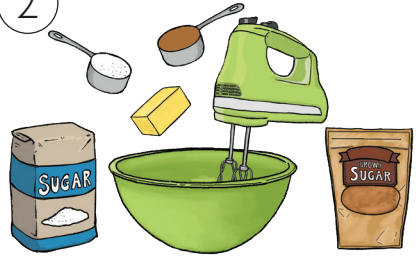
Before you begin: Preheat oven to 350°F. Line 2 baking sheets with parchment paper.

1



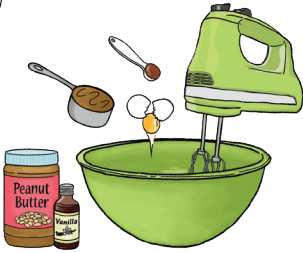
Combine flour, baking powder, baking soda, and salt in medium bowl. Set aside.

2



Add butter, sugar, and brown sugar to large bowl. Beat with electric mixer until light and fluffy.

3



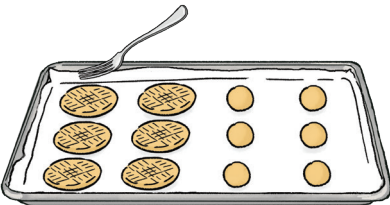
Crack egg and add to butter mixture. Add vanilla and peanut butter. Beat until smooth and creamy.

4



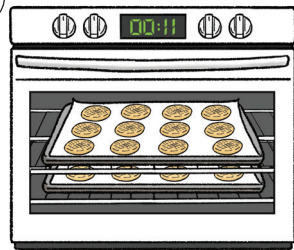
Add dry ingredients to wet ingredients. Mix until a soft dough forms.

5



Scoop rounded tablespoons of dough. Roll into balls and set on baking sheet. Press twice with a fork, making a crisscross pattern.

6



Bake 11 minutes. Cool 10 minutes. TASTE & SHARE!