

Soft Peanut Butter Cookies!



Ingredients

Smooth Peanut Butter - 1 Cup
 Salted Butter - 1/2 Cup
 Powdered Brown Sugar - 1 Cup
 All Purpose Flour - 1 & 1/4 Cup
 Baking soda - 1 tsp
 Baking Soda - 1 Tsp
 Vanilla Extract - 1 Tsp
 Milk (if needed) - 2-3 Tbsp
 Chocolate Chips - 1/2 Cup

These cookies are filled with nutritious peanut butter & have no eggs. We use brown sugar to get the soft texture and dark chocolate chips to enhance the yum factor.

The flour is all purpose, but you could choose to use whole wheat (low particle size) flour. Just remember that whole wheat cookies taste more dry than regular cookies and should be eaten right away!

The Story

My family is crazy about cookies. I mean CRAZY. I cannot count the times we have binged on every type imaginable and every time, I have worried about the ingredients that go into it.

This is why we now have a practice of making the dough together every other weekend!

Method

1. Mix peanut butter, salted butter (at room temp), brown sugar and vanilla into a wet blend.
2. Sift the flour with baking soda and powder and gently mix into the wet blend.
3. Check the texture. If too dry, add a little milk. If too wet, add a little flour. Then add the chocolate chips.
4. Roll into balls & place on a greased tray. Refrigerate for 15 mins (for enhanced texture)
5. Bake for 11 minutes at 125 degrees centigrade in a pre-warmed oven. Cool and Enjoy!