

# Peanut Butter Cookies



Well, we got peanut butter from Costco, therefore you can imagine how much peanut butter we have at home...so I decided to make cookies! We all have our favorite peanut butter cookies recipe, this one is a mix and match from many recipes and small changes were made. Like most of the peanut butter cookies recipes this one as well is a very simple recipe to follow. The cookies are so good...and here is what I did.

## ***Ingredients:***

$\frac{1}{2}$  cup sugar, use  $\frac{1}{4}$  cup if you like less sweet cookies  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup butter, room temperature  
1 cup peanut butter  
1 egg  
1 tablespoon milk  
 $\frac{1}{2}$  teaspoon vanilla extract  
 $1 \frac{1}{4}$  cup all purpose flour

$\frac{3}{4}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt



## **Method:**

In a medium bowl, sift together all the dry ingredients but the sugars.

In another bowl, add the butter, sugars, egg, milk and vanilla extract and cream for approximately 2~3 minutes. Then add the peanut butter and mix until well incorporated. Add the dry ingredients, and refrigerate the dough for approximately 3 hours. Once cold, pre heat the oven at 375F and remove the dough from the fridge and make 1  $\frac{1}{4}$  inch balls, flatten and using a wet fork make crisscross.

Bake for approximately 9 to 10 minutes, and cool on baking sheet.



## **Curiosity Corner**

Did you know that the skin of the peanut contain resveratrol? Resveratrol is a compound found mainly in the skin of the

grapes which is believed to have an anti aging, anti cancer and cardioprotective properties.

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