

Peanut Butter Cookies

Once again, I consult my 1973 Pillsbury cookbook for this classic peanut butter cookie recipe. To get a good "crumb", do not overmix the dough after combining the wet and dry ingredients. Test one cookie in the oven before baking the whole batch. If the cookie spreads too much, add a little more flour until the consistency is not too gooey. Weather and climate may affect your dough.

2/3 cup	butter	1	teapoon	vanilla
1/2 cup	peanut butter	1 1/2	cups	flour
1 cup	packed brown sugar	1	teaspoon	soda
1	egg	1/2	teaspoon	salt
2 Tablespoons	milk			

- 1 Preheat oven to 375°. In mixing bowl, beat together butter, peanut butter and brown sugar. Slowly beat in egg, milk and vanilla and then blend at medium speed until well mixed.
- 2 Measure the dry ingredients flour, soda and salt and add to wet ingredients. Stir only when ready to portion onto cookie sheets.
- 3 Using a small (100) scoop or small spoon, shape dough into small balls and flatten off on side of bowl. Place 2 inches apart onto ungreased or parchment lined cookie sheets. Flatten balls slightly twice with a fork dipped into flour, forming a crisscross pattern.
- 4 Bake 10-12 minutes or until golden brown. Cool on cooling racks and store in an airtight container.

Servings: 100

Yield: 100 bite-size cookies

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Total Time: 20 minutes

Oven Temperature: 375°F

Nutrition Facts

Nutrition (per serving): 35 calories, 17 calories from fat, 2g total fat, 5.4mg cholesterol, 31.8mg sodium, 14.9mg potassium, 3.9g carbohydrates, <1g fiber, 2.3g sugar, <1g protein.

Source

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Source: Pillsbury Cookbook, 1973

