

My Favorite Peanut Butter Cookies

“Simple peanut butter cookies with the traditional crisscross on the top. “

Very good cookies. I added peanut butter chips. My only suggestion would be to bake at 375 for 10 minutes (instead of 12-15 as suggested in the recipe) to ensure a chewy cookie – after being in the oven for 10 minutes, my cookies had a slightly crunchy edge with a chewy center. All in all, very good!!

I made this recipe twice. The first time I followed the directions as written. The cookies were okay but not delicious. My family members ate a couple and then I froze the rest to give away. I would give the recipe three stars. The next day, I tried the recipe again making changes suggested by other reviewers. I used butter instead of shortening and I used 3/4 cup brown sugar and 1/4 cup white sugar. These changes made a big difference. Everybody in my family loved them and gobbled them up. They had a better peanut butter flavor and texture that we like. I give the recipe change 5 stars.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

Don't Deny, Give These Delicious Recipe A Try!

Ingredients:

1/2 cup butter
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla
1 1/4 cups sifted flour
3/4 teaspoon baking soda
1/4 teaspoon salt

Instructions:

Preheat oven to 375°. Mix first six ingredients. Add the rest of the ingredients. Mix well. Roll into balls and press down with a fork dipped in sugar or flour. Bake for 10-12 minutes on ungreased cookie sheet.

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