

SOFT PEANUT BUTTER COOKIES

INGREDIENTS:

1/2 cup margarine, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 teaspoon baking soda
1/4 teaspoon salt
1 3/4 cups all-purpose flour

DIRECTIONS:

1. Combine margarine, peanut butter, sugars, egg, and vanilla. Blend together very well.
2. Add flour, baking soda and salt with mixer. Chill dough 15 minutes in the refrigerator. Roll into balls by hand.
3. Place on sprayed cookie sheet and bake in a preheated 350° F oven until edges very lightly browning (about 7 to 10 minutes). Don't overcook!