

Peanut Butter Cookies
from *Cathy's Kitchen*

Ingredients:

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup brown sugar
1 stick butter
1 egg
1 cup peanut butter
 $1\frac{1}{2}$ cup flour
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt



Directions:

1. Cream the butter for 2 minutes. Add the sugars, cream for 2 more minutes. Mix in the peanut butter and egg. Mix together the dry ingredients - flour, baking soda, baking powder and salt. Stir into the sugar butter mixture.
2. Wrap dough in plastic and refrigerate at least 3 hours.
3. Preheat oven to 375°F. Shape dough into 1 1/4 inch balls (I used a tablespoon size cookie scoop). Place three dough balls about two inches apart per row four times on a parchment lined cookie sheet. Flatten in crisscross pattern with a fork. Bake until light brown, 12 to 14 minutes. Cool on baking sheets for a couple of minutes, then transfer to wire rack to cool completely.

Makes about 2½ dozen cookies.

Note: I skipped step two and I thought cookies turned out fine.

Original recipe borrowed from http://simplyrecipes.com/recipes/peanut_butter_cookies