



# *Peanut Butter Cookies*



## ingredients

- 1/2 cup butter
- 1/2 cup peanut butter
- 3/4 cup brown sugar
- 1/4 cup white sugar
- 1 eggs
- 1 teaspoon vanilla bean paste
- 1 1/4 cups flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- Honey roasted peanuts, crushed

## directions

1. Cream the butter, peanut butter, sugars, egg and vanilla together.
2. Shift the dry ingredients together and blend into the creamed mixture.
3. Cover and chill for two hours.
4. Heat oven to 375 degrees.
5. Shape cookies into 1 inch balls. Dip the cookie ball in the crushed honey roasted peanuts.
6. With a fork dipped in flour, flatten the cookies on the baking sheet.
7. Bake 10-12 minutes or until set but not hard.

Makes about 2 dozen cookies, depending on the size you make each cookie.