

Peanut Butter Cookies



Ingredients

- 225gr unsalted butter
- 375gr crunchy peanut butter
- 200gr sugar
- 215gr light brown sugar

- 2 eggs
- 345gr flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 1/2 tsp baking soda

Method

1. Pre-heat oven to 175C
2. Cream together butter, peanut butter and sugars
3. Add eggs and beat
4. In a separate bowl, sift flour, baking powder, baking soda, and salt; stir into butter mixture. Put dough in refrigerator for 1 hour.
5. Roll dough into 1 inch balls and put on baking sheets. Flatten each ball with a fork, making a crisscross pattern. Bake in a preheated 375 degrees F oven for about 10 minutes or until cookies begin to brown.

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