

Elizabeth Falkner's Peanut Butter Cookies

From Maple Profant.

INGREDIENTS:

- ☐ 1 pound butter
- ☐ 1 pound 5 ounces brown sugar
- ☐ 7 ounces granulated sugar
- ☐ 2 cups peanut butter
- ☐ 1 tablespoon vanilla
- ☐ 3 eggs
- ☐ 2 pounds flour
- ☐ 1½ teaspoons baking soda
- ☐ 2 teaspoons salt
- ☐ 1 cup salted peanuts (optional)

INSTRUCTIONS: Preheat oven to 350°. Cream together butter, brown and granulated sugars and peanut butter until well

mixed. Add vanilla and eggs and mix.

Sift together flour, baking soda and salt; add to creamed mixture. Mix well. Stir in optional peanuts.

Roll dough into tablespoon-sized balls, place on a baking sheet lined with baking parchment and flatten them with a wet fork to about ¼-inch thickness. Bake for 10 to 12 minutes, until golden brown.

Yields 2 to 3 dozen

PER COOKIE: 355 calories, 7 g protein, 44 g carbohydrate, 18 g fat (8 g saturated), 45 mg cholesterol, 364 mg sodium, 1 g fiber.