

# 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.