

Recipe: _____

From: _____

Peter Pan® Classic Peanut Butter Cookies

**½ cup each Peter Pan®
Creamy Peanut Butter,
butter, sugar and
packed brown sugar**

1 egg

**½ tsp. each baking
soda, baking powder,
and vanilla**

**1¼ cups all-purpose
flour**

In a large mixer bowl, beat peanut butter and margarine until creamy. Beat in sugars, egg, baking soda, baking powder and vanilla until well blended. Mix in flour until thoroughly combined. Form mixture into 1-inch balls. Place 2 inches apart on ungreased baking sheets. Dip tines of fork into flour and flatten dough in a criss-cross pattern. Bake at 375°F 7 to 9 minutes or until lightly browned around edges. Remove, cool on wire racks and store in airtight container. Makes 3 dozen cookies.

