

Peanut Butter Cookies

Yield: 12 cookies

Ingredients:

- 1 cup peanut butter
- ½ cup (1 stick) unsalted butter, softened
- ½ cup white sugar
- ½ cup packed brown sugar
- 1 egg
- 3 tablespoons milk (any kind)
- 1 teaspoon pure vanilla extract
- 1 ¼ cups all-purpose flour
- ¾ teaspoon baking powder
- ¼ teaspoon salt



Steps

- Step 1:** Preheat oven to 375°F. Line a baking sheet pan with parchment paper.
- Step 2:** In a large bowl cream together the peanut butter, butter and both sugars until well incorporated and fluffy.
- Step 3:** Add the egg and beat until well combined. Scrape down bowl and add the milk and vanilla. Beat until well combined.
- Step 4:** In a medium bowl whisk together the flour, baking powder and salt. Add the flour mixture to the butter mixture and mix until just combined.
- Step 5:** Drop cookie dough, using small disher, onto baking sheet pan. Cookies should be about 1 ½ inches apart. Press each ball once with fork tines (in a cross pattern).
- Step 6:** Bake for 8 - 10 minutes or until edges are golden brown.
- Step 7:** Cool on a sheet pan for a few minutes before transferring them to wire racks to cool completely.