



# Classic peanut butter cookies

*Makes about 6 dozen cookies*

- 1 cup (2 sticks) butter or margarine
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 1 cup chunky peanut butter
- 2 eggs
- 2½ cups sifted flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- Sugar as needed for rolling

Heat oven to 350 degrees.

Cream butter; add sugars and peanut butter. Mix well. Beat in eggs until combined, and then add dry ingredients.

Shape into balls using half-tablespoon of dough. Roll in sugar.

Place on greased cookie sheets and flatten with the tines of a fork.

Bake 12 minutes for chewier cookies, 15 minutes for crisp cookies.

Recipe tested by Cathy Jakicic