



Classic Peanut Butter Cookies



1 cup butter

1 c crunchy peanut butter

1 c sugar

1 c packed brown sugar

2 eggs

2½ c flour

1 t baking powder

1½ t baking soda

½ t salt

Cream butter, peanut butter, sugar and brown sugar. Beat in eggs. Add dry ingredients and stir just until combined. Using ¼ cup dough, form large cookies (like mini hamburger patties) and place in refrigerator for at least 1 hour. Bake at 375°F for 9-10 minutes or until top is golden and barely starting to crack. Cool 5 minutes and remove to wire rack. Store in airtight container.