

Peanut Butter Cookies

Prep Time: 45 minutes

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| $\frac{1}{2}$ cup sugar | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup firmly packed brown sugar | 1 egg |
| $\frac{1}{2}$ cup margarine or butter, softened | $1\frac{1}{4}$ cups all-purpose flour |
| $\frac{1}{2}$ cup peanut butter | 1 teaspoon baking soda |
| | $\frac{1}{2}$ teaspoon salt |
| | 4 teaspoons sugar |

1. Heat oven to 375°F. In large bowl, combine $\frac{1}{2}$ cup sugar, brown sugar and margarine; beat until light and fluffy. Add peanut butter, vanilla and egg; blend well. Add flour, baking soda and salt; mix well. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. With fork dipped in sugar, flatten balls in criss-cross pattern.

2. Bake at 375°F. for 6 to 9 minutes or until set and golden brown. Immediately remove from cookie sheets.

Yield: 4 dozen cookies

High Altitude (Above 3,500 Feet): Increase flour to $1\frac{1}{2}$ cups. Bake as directed above.

Nutrition Information Per Serving

Serving Size: 1 Cookie. Calories 60 • Calories from Fat 25 • Total Fat 3 g
Saturated Fat 1 g • Cholesterol 4 mg • Sodium 85 mg • Dietary Fiber 0 g
Dietary Exchanges: $\frac{1}{2}$ Starch, $\frac{1}{2}$ Fat OR $\frac{1}{2}$ Carbohydrate, $\frac{1}{2}$ Fat