

Nelwyn's Crispy Peanut Butter Cookies

(Submitted by Nelwyn Persky)

Makes 48

1-1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter or margarine [I use butter.]
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla

- Preheat oven to 375 degrees.
- Stir together flour, soda and salt. In a mixer bowl beat butter for 30 seconds. Add peanut butter and beat until mixed. Add sugars; beat till fluffy. Add egg and vanilla; beat well. Add dry ingredients to beaten mixture; beat till well combined.
- Shape dough into 1-inch balls; roll in granulated sugar, if desired. [I do! Helps make them crunchy.] Place 2 inches apart on an ungreased cookie sheet; crisscross with the tines of a fork, dipped in granulated sugar.
- Bake in a 375° oven about 10 minutes. Cool about 1 minute before removing to a wire rack.

