

Peanut Butter Cookies
Recipe from Grandma Freid

Yield: approximately 50 cookies

Preheat oven to 350°

½ cup margarine (I would use butter at room temperature)

½ cup peanut butter

½ cup granulated sugar

½ cup brown sugar

1 egg

1 tsp. baking soda

1-1/2 cups all-purpose flour

½ tsp. salt

I rewrote the directions as follows. I used a hand mixer for the Classic Peanut Butter recipe, but you can also use a stand mixer.

1. Cream the butter and peanut butter together. Add both granulated sugar and brown sugar until blended. Add egg and mix.
2. Sift together the dry ingredients. Adding ½ cup a time, mix the dry ingredients into the butter/peanut mixture. If it gets too stiff to use a stand or hand mixer, mix in by hand.
3. Shape into small balls; press flat with fork.
4. Bake at 350° for 10-15 minutes. Do not grease cookie sheets.