**CHEWY PEANUT BUTTER COOKIES**

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| C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\Q5RNW5X3\MC900325316[1].wmf | **Small**  **(2-3 ppl)** | **Medium**  **(4-5 ppl)** | **Large**  **(@home)** |
|  |  |  |  |
| peanut butter | 60 mL | 125 mL | 250 mL |
| margarine, softened | 60 mL | 125 mL | 250 mL |
| granulated sugar | 60 mL | 125 mL | 250 mL |
| C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\ZDHKCZWD\MC900412558[1].wmfpacked brown sugar | 60 mL | 125 mL | 250 mL |
| eggs | ½ | 1 | 2 |
|  |  |  |  |
| all-purpose flour | 125 mL | 250 mL | 500 mL |
| baking soda | 1¼ mL | 2½ mL | 5 mL |
| peanuts, chopped | 60 mL | 125 mL | 250 mL |

1. Preheat oven to **350ºF** (175ºC).
2. In a large mixing bowl (or medium bowl for small recipe), beat peanut butter, margarine, granulated sugar and brown sugar together at medium speed with an electric mixer until light and fluffy (2-3 minutes).
3. Add egg(s) to the peanut butter mixture and mix well.
4. In a separate medium bowl (small bowl for small recipe), stir together flour and baking soda.
5. Using a wooden spoon, add the dry ingredients to the peanut butter mixture and stir until thoroughly blended.
6. Stir in chopped peanuts.
7. C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\ZDHKCZWD\MP900305830[1].jpgGently roll pieces of dough into balls (a little smaller than golf balls), being careful to keep portions even. Place dough balls on an ungreased cookie sheet. Leave about 5 cm (2”) between cookies for space to spread. To prevent cookies from spreading too much, work quickly and try not to over-handle the dough.
8. Gently flatten each piece of dough with a fork, leaving the impressions from the tines.

\*Tip – at home, you can place flattened dough balls in the fridge to cool/firm up a bit before baking if you have time. This will help prevent over-spread cookies.

1. Bake for 8-12 minutes, depending on the size of the cookies. Do not over bake. They are done when they turn light golden brown around the edges.
2. [](http://allrecipes.com/recipe/classic-peanut-butter-cookies/photo-gallery.aspx)C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\GSM5TYAS\MC900347395[1].wmfLet cool on the pan a few minutes until the cookies have cooled enough to move them to the cooling rack without damage.

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