

PEANUT BUTTER COOKIES

- 1 pkg yellow cake mix (*I used a sugar-free yellow cake mix*)
- 1 cup peanut butter (*I used a no-sugar-added peanut butter*)
- 1/2 cup cooking oil
- 2 tablespoons water
- 2 eggs

Preheat the oven to 350 degrees F. (*The recipe calls for an ungreased cookie sheet but Myra Elizabeth used Pam.*)

Combine all of the ingredients and mix well. Batter will be thick.

Drop from a teaspoon onto the cookie sheet. (I used my tablespoon cookie scoop.)

Press crisscross on each with a fork dipped in water.

Bake for 10 - 12 minutes (sometimes 15) til golden.

Cool on cookie sheet 1 minute before removing. Cool on a wire rack.

I added different chips to small batches of dough to make a variety of cookies. (chocolate chips, sea salt and caramel chips, mini chocolate chips, peanut butter chips, etc.)