

Peanut Butter #Crisscross# Cookies

1 stick of butter (8 Tablespoons), room temperature
1/2 cup granulated sugar
1/2 cup packed brown sugar
1/2 teaspoon vanilla
1 large egg, beaten
1/2 cup crunchy peanut butter
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt

Preheat the oven to 350. .

Cream together butter, granulated sugar, brown sugar and vanilla then stir in the eggs and peanut butter. Stir in the flour, baking soda and salt until blended (I use a dinner knife like Grandma did to stir up cookie or bread dough, it's the secret to not over mixing).

Drop by tablespoon-sized balls onto a cookie sheet that's been sprayed with Pam or lined with a Silpat, 2 inches apart. Press the balls with a fork making a crisscross pattern. Bake for 8-10 minutes then cool on a rack for at least 10 minutes, trying your best not to eat them and burn your tongue! Makes about 2 dozen cookies, but if you plan to give these as a gift you'd better make a double batch to allow for "snitching!"

Note: If you want to be really bad, add 1 cup of chocolate chips for a peanut butter and chocolate cookie!