<u>Peanut Butter Sand Dollar Cookies</u>
This is an original recipe created by Evan Rapp

2 1/4 cups flour
1 tsp salt
1 tsp baking soda
1 cup sugar
1 cup brown sugar
2 sticks softened butter
1 tsp vanilla
1 cup peanut butter
sliced almonds**

Preheat oven to 350 degrees.

Sift first three ingredients together in a bowl. In another large bowl, mix both of the sugars, butter, vanilla and peanut butter until combined; gradually mix in flour and salt.

Form dough into small balls, flatten with pad of fingertips, add five sliced in the shape of a star to the tops of the cookies, use a fork to make a line of dots between the almonds.

Bake for 7-8 minutes.

**If you're more interested in tasty peanut butter cookies than making your cookies look like sand dollars, Evan suggests skipping the almonds and adding peanut butter chips into the dough. Shape dough into balls and bake. They certainly will not look like sand dollars but they are mighty yummy!