

Busy Day Peanut Butter Cookies

Makes about 32 cookies

1 box yellow cake mix (I used without pudding)

2 eggs

1/2 cup oil

1 cup peanut butter

- 1.** Preheat oven to 350 degrees Line cookie sheets with parchment paper.
- 2.** Empty cake mix into a large mixing bowl. Set aside. In a medium mixing bowl, stir eggs, oil, and peanut butter until smooth and well-combined.
- 3.** Stir peanut butter mixture into cake mix until completely mixed. Drop by tablespoon fulls onto cookie sheets. Make cross-hatch designs into the top of each cookie with a lightly floured fork, pressing to flatten cookie.
- 4.** Bake for about 10 minutes or until just very slightly browned. Cool on cookie sheet for 5 minutes, then remove cookies to wire rack to cool completely. Store tightly covered.

Cook's Notes: These cookies have a shortbread-type texture. Bake 9 to 10 minutes for a softer cookie, 10 to 11 minutes for a crisper cookie.

Recipe from youthlitreviews.com

Yesterfood.blogspot.com