

Old-fashioned Peanut Butter Cookies

These cookies are firm, but soft to eat and a little crumbly

Preheat oven to 375F/190 C

1. Cream together 1/3 cup/80 ml brown sugar, 1/3 cup/80 ml sifted icing sugar and 1/3 cup/80 ml butter
2. Beat in 1 egg, 1 cup/250 ml of peanut butter (pure, unsweetened preferred), 1/2 tsp/2.5 ml vanilla
3. Mix together 1 1/2 cups/350 ml flour, 1/2 tsp/2.5 ml salt, 1/2 tsp/2.5 ml baking soda and fold into batter
4. Mix dough until firm and all flour is absorbed.
5. Form mixture into one inch balls and place on parchment paper-lined baking sheet. Flatten with a fork.
6. Bake for 15 minutes, or until lightly browned and the tops are cracked.

