



Peanut Butter Cookies

Makes about 40 cookies

½ cup unsalted butter – room temperature
½ cup sugar + more for rolling the cookies in
½ cup brown sugar
½ cup creamy peanut butter
½ tsp. vanilla extract
1 large egg – room temperature
1 ¼ cup flour
¾ tsp. baking soda
¼ tsp. salt
½ cup roasted, salted peanuts

Preheat oven to 350 degrees and line 2 baking sheets with parchment paper or silicon liners. Place about ½ a cup of sugar on a plate.

Mix the dry ingredients in a bowl and set aside.

Place butter in a mixing bowl. Add sugars and cream until smooth. Add the peanut butter, vanilla and egg. Beat until you have a smooth, fully incorporated cream. Add the dry ingredients and mix until you have uniform dough. Do not over mix the dough. Add the peanuts and mix in.

Form small balls with the dough and roll them in the sugar. Place the sugar coated balls on the baking sheet and gently press down on them with a fork. Turn the cookie and press down in the other direction.

Bake the cookies for about 9 minutes – until the borders start to brown. Let them cool down on the sheet for about 1 minute and transfer them to a cooling rack. Enjoy!

2 cookies - CALORIES 167.04; FAT 10.03 grs (sat 3.99; mono 3.77; poly 1.71); PROTEIN 3.78 grs ; FIBER 0.93 grs; CARBS 16.78 grs; CHOLESTEROL 21.51 mg; IRON 0.61 mg; SODIUM 122.56 mg; CALCIUM 11.95 mg