

**SUGAR, SPICE, AND EVERYTHING NICE!**



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**Name:** Rose Eddy

**Recipe Name:** PB Delights

**Recipe Ingredients:**

- 1 cup creamy peanut butter
- 1/2 cup butter softened
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tablespoon vanilla extract
- 1 1/2 cups flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt

**Recipe Instructions:**

1. Preheat the oven to 350 F.
2. Line 2 baking pans with parchment paper, if desired.
3. In a large mixing bowl, cream together the peanut butter, butter, sugar and brown sugar.
4. Beat together until smooth & creamy best if using a stand mixer or hand mixer.
5. Add the egg and vanilla extract and continue to mix until well combined.
6. In a small mixing bowl, whisk together the flour, baking soda and salt. Stir in the flour mixture to the butter and sugar mixture and mix until well combined.
7. Use a cookie dough scooper, or spoon the dough into 1 inch balls. Roll in white granulated sugar if you desire and place onto baking sheet.
8. Using a fork, press down on each ball of dough to flatten, creating a criss-cross pattern.

9. Bake for 8-9 minutes. Do not over bake. Let cool on the baking sheet for a few minutes and then transfer to a wire rack.

10. These keep well for a couple of days in an airtight container.