Soft Peanut Butter Cookies

Ingredients:

½ cup (1 stick) butter, softened

1 cup creamy or crunchy peanut butter

1 cup packed brown sugar

1 large egg

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon salt

1 ½ cup all-purpose flour

1 tablespoon vanilla (if desired)

Directions:

Preheat oven to 350 degrees. In a large mixing bowl, cream together the butter and peanut butter. Add in the brown sugar, continue to beat together. Add in the egg, baking soda, baking powder, salt and if using vanilla. Continue to mix until combined. Slowly add the flour, continue to beat until a nice smooth dough forms.

Scoop with standard cookie scoop and place on parchment lined baking sheets about 2" apart from each other. Flatten slightly. Bake for about 12 minutes or until edges just set.

Remove to cooling rack and allow to cool completely.

Yield: 24 cookies