



Peanut Butter Cookies

SERVINGS

24

TIME

45 minutes

INGREDIENTS

- 1 $\frac{3}{4}$ cup flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- Extra sugar, for rolling balls of dough
- Chocolate chips or chocolate kisses

EQUIPMENT

- Cookie sheets + parchment (optional)
- Hand mixer
- 2 mixing bowls, one large + one medium sized
- 1 small bowls for the eggs
- 1-2 spatulas + whisk (if you have one)
- Dry measuring cups and spoons and a liquid measuring cup
- Silverware (knife, fork, and spoon)
- Small ice cream scoop or 2 spoons

DIRECTIONS

- Preheat oven to 350°F. Line cookie sheets with parchment paper, if using.
- Measure flour, baking soda, and salt into a medium sized bowl. Whisk to combine and set aside.
- Measure butter and peanut butter into a large bowl. Combine with a hand mixer until fluffy and lighter in color. Scrape down the sides and the bottom with a spatula.
- Add white and brown sugar to the mixture and beat again to combine. Scrape down the sides.
- Crack the egg into a small bowl and remove any shells. Pour into the bowl with the butter & sugar mixture and beat to combine.
- Add about $\frac{1}{3}$ of the flour mixture to the butter and sugar mixture and beat to combine. Add remaining flour mixture, $\frac{1}{3}$ at a time, beating after each addition. The dough will become tough to mix at the end. Stop using the hand mixer and combine by hand using the spatula.
- Use a small ice cream scoop or spoons to place balls of dough on the cookie sheet. Use hands to lightly smooth out the balls. Roll each ball in extra sugar.
- Bake for 9-10 minutes. Remove from oven and quickly press chocolate chips or chocolate kisses onto the top. Return to oven for 2-3 minutes. Cool on a wire rack.

EXTRA

- Wash your hands and designate an area to get a bit messy and take out all ingredients.
- Let the kids do all of the measuring and mixing to combine.

