Description

cup peanut butter
cup margarine
cup brown sugar
cup white sugar
eggs
teaspoon vanilla
2-1/2 cups flour
teaspoon baking powder
teaspoon baking soda
teaspoon salt

Combine the first 4 ingredients. Add eggs and vanilla. Combine dry ingredients. Add to the creamed mixture and roll into balls about 1" round. Place on a baking sheet, press flat twice with a fork, leaving a crossed fork imprint. Bake at 350 degrees for 12 minutes. Makes 3-4 dozen.

For extra sweetness, roll balls in white sugar.

Ingredients

Instructions

Summary Yield: 48 Prep Time: 5 minutes Category: Cookies & Bars