

## Peanut Butter Cookies

Prep time: 15 minutes; Bake time 8 minutes at 375

Yield: About 20 cookies



\*Note: The original recipe calls for 1 1/4 cups flour. I found that this leads to cookies that won't spread at all. If you want cookies that spread a lot, use just one cup of flour. If you want cookies that spread a little, I suggest using one cup plus 2 tablespoons.

1/2 cup sugar  
1/2 cup brown sugar  
1/2 cup peanut butter  
1/2 cup butter-flavored shortening  
1 egg  
1 cup all purpose flour\*  
3/4 teaspoon baking soda  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
1 teaspoon almond extract

Preheat your oven to 375 degrees.

In a mixing bowl, cream together the butter-flavored shortening, peanut butter, and sugars. Add in the egg and mix until combined. Stir in the baking soda, baking powder, salt, vanilla extract, and almond extract. Mix in the flour until combined. Form the dough into one inch balls, place on an ungreased cookie sheet about two inches apart, and press down slightly with a fork. Bake for 8 minutes, let the cookies rest on the tray for 3 minutes, and then remove to a flat surface to cool completely.

Adapted from [Betty Crocker](#)

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*