

Peanut Butter Cookies



Ingredients

- 1 $\frac{3}{4}$ cups flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 stick butter (at room temp)
- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup brown sugar
- 1 egg
- 1 Tbsp milk
- 1 tsp vanilla
- (optional) unwrapped Hershey kisses

Utensils

- Oven
- Oven Mitt
- Cookie Sheet
- Bowls
- Whisk
- Spatula
- Stand/hand mixer
- Spoon or ice cream scoop



Recipe Instructions

Step 1: Dry Ingredients

Whisk together flour, baking soda, and salt in a bowl

Preheat oven to 375 degrees

Step 2: Stand Mixer

Using a stand mixer or hand mixer, cream together the butter, peanut butter, sugar, and brown sugar.

Then add the egg, milk, and vanilla until well blended

Step 3: Combine

Gradually add the flour mixture to your dough and mix thoroughly

Step 4: Scoop

Line a baking sheet with parchment paper or spray with nonstick cooking spray.

Scoop dough into balls with an ice cream scoop or spoon and separate evenly onto the cookie sheet.

Step 5: Bake

Bake until very light brown and puffed, at least 10 minutes. Add more time if necessary.

If making blossoms, add an unwrapped Hershey kiss to each cookie, and bake an additional 2 minutes.

Step 6: Cool and Enjoy!

Cool cookies on a cooling rack or just leave out for at least 10 minutes

Enjoy!!

Store in an airtight container



Scan this QR code with your phone to check out an instructional video on this recipe!

Kitchen Safety Tips:

Always use an oven mitt!

If you need assistance using a stand or hand mixer, don't be afraid to ask for it!