

Peanut Butter Cookies (from the Joy of Cooking)

1/2 cup brown sugar
1/2 cup granulated sugar
1/2 cup butter, softened
1 egg
1 cup (old-fashioned crunchy) peanut butter
1/2 teaspoon vanilla
1/2 teaspoon salt
1/2 teaspoon soda
1 1/2 cups flour

Preheat oven to 350 degrees. Cream together butter and sugars until light and fluffy. Beat in egg, vanilla and peanut butter; blend well. Sift together dry ingredients before adding to creamed mixture 1/2 cup at a time; mix well.

Roll a teaspoon of dough into a ball and place on a greased cookie sheet. Flatten balls with the tines of a fork in a criss-cross. Bake 10-15 minutes; be careful not to overbake. Let cool on wire racks. Makes about 5 dozen cookies.