

Peanut Butter Dream Cookies

INGREDIENTS

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| ½ C Unsalted butter, softened | 1 T cinnamon |
| 1 C creamy Peanut Butter | 1 tsp baking soda |
| 1 C brown sugar | ½ tsp salt |
| 1 egg | ½ C chocolate chips |
| 1 tsp vanilla | ¼ C granulated sugar for rolling |
| 1 2/3 C all-purpose flour | |

DIRECTIONS

1. Pre-heat oven to 350°F
2. Using a mixer (stand or handheld) or a whisk, cream butter, peanut butter, and brown sugar in a large bowl until light and fluffy
3. Add egg and vanilla and beat until well combined
4. Add flour, cinnamon, baking soda, and salt; beat on low until mixture forms a dough
5. In a separate bowl, place granulated sugar
6. Using your hands or a spoon, scoop about 2 tablespoons of dough per cookie. Use your hands to roll into a ball and then lightly roll in the sugar
7. Place dough on a baking sheet with parchment paper, and using a fork make a crisscross pattern in the cookie by pressing from two directions (as shown in picture)
8. Bake for 10-12 minutes
9. Allow to cool for 10 minutes on baking sheet before removing or serving

Enjoy!

