

## Veronica's Peanut Butter Cookies

### Ingredients:

3	cups	Flour
1 1/2	tsp	Baking Soda
1	tsp	Baking Powder
1	cup	Butter
1	cup	White Sugar
1	cup	Brown Sugar
2		Eggs
1 1/2	cups	Peanut Butter
1/2	tsp	Vanilla

### Directions:

Preheat oven to 375 °F.

Stir the baking soda and baking powder into the flour. In a separate bowl, cream together the butter and both sugars until light and fluffy. Beat in the eggs and vanilla, then the peanut butter. Stir in the flour mixture until combined. Refrigerate the dough for at least an hour.

Scoop the dough onto a baking tray lined with parchment paper. Roll the dough into balls between your palms (the dough will stick less if your hands are wet while doing this). Dip a fork into sugar and then press the dough balls down slightly to make a crosshatch design.

Bake for 10 minutes for a soft and chewy cookie, or 15 minutes if you prefer them crunchy.

Enjoy your delicious cookies! <3

