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**Classic Peanut Butter
Cookies**



Classic Peanut Butter Cookies

The peanut butter cookie became an American favorite in 1916. And, in 1932, the Schenectady Gazette published a recipe that added the iconic waffle-like fork marks that are now universally found on these cookies. Fix this healthier version and celebrate National Peanut Butter Cookie day on June 12th.

Ingredients

- 1 cup all-natural creamy peanut butter
- 1/2 cup unsalted butter, softened
- 3/4 cup coconut palm sugar crystals
- 1 large egg
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 1 1/4 cups whole wheat pastry flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt



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Directions



Step One:

Preheat oven to 350°. Combine peanut butter, butter and palm sugar in a large bowl; beat with a mixer at medium speed until smooth.



Step Two:

Add egg, milk and vanilla, beating until blended.



Step Three:

Spoon pastry flour into dry measuring cups and level with a knife. Combine flour, baking soda, baking powder and salt in a medium bowl; stirring well with a whisk.



Step Four:

Add the flour mixture to the peanut butter mixture, mixing just until combined.



Step Five:

Drop dough by level tablespoon onto ungreased baking sheets. Using a fork, lightly indent with a crisscross pattern, but do not overly flatten cookies. Bake at 350° for 10 minutes. Cool on a wire rack.

Nutrition per Serving (Serves: 36)

Calories: **99** Total Fat: **6g** Sat Fat: **2.3g** Total Carbohydrate: **8.8g**
Dietary Fiber: **1g** Protein: **2.6g**