

# Betty's Best-Ever Peanut Butter Cookies Recipe



Uploaded on 2 Mar 2009

In this video, Betty demonstrates how to make her all-time favorite peanut butter cookies. Out of hundreds of recipes tested and adapted, this one is Number One!

## Ingredients:

- 1 cup creamy (smooth) peanut butter
- 1/2 stick butter
- 1/2 stick margarine
- 1/2 cup white sugar
- 1/2 cup brown sugar, firmly packed
- 1/2 teaspoon vanilla extract
- 1 egg
- 1 1/2 cups self-rising flour

Cream 1 cup peanut butter, 1/2 stick butter, 1/2 stick margarine, 1/2 cup white sugar, and 1/2 cup brown sugar until smooth. Add 1/2 teaspoon vanilla extract and 1 egg. Beat well, until all ingredients are well-combined. Stir in 1 1/2 cups self-rising flour, until mixture turns into a ball shape. Cover with plastic wrap and refrigerate for 4 hours or overnight. When ready to make cookies, roll small pieces into 1-inch balls and place them about 2 inches apart on a baking sheet. Use a fork to flatten each ball with a criss-cross pattern. Bake in an oven that has been preheated to 375 degrees for 10 minutes. Remove from the oven when done, and immediately place on a cooling rack or flat platter to maintain their shape while cooling. When cool place in a zip-lock plastic bag or sealed container for storage. These are the yummiest of cookies, and a great comfort food!