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Peanut Butter Cookies

Yield: 3 dozen cookies

Ingredients

1 1/4 cups sifted all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter, margarine, or shortening, softened (not reduced fat)
1/2 teaspoon vanilla
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
1/2 cup peanut butter
1 egg

Equipment

Flour sifter
Measuring cups
Measuring spoons
Mixing bowls, one large, one small
Mixing spoon
Electric mixer (optional)
2 teaspoons
Fork
Scraper
Cookie sheet
Hot pads
Wire racks
Turner

Order of Work

1. Preheat the oven to 375 degrees F.
2. Measure flour and add to small mixing bowl.
3. Measure the baking soda and salt. Add to flour in small mixing bowl and stir. Set aside.
4. Measure the fat into large mixing bowl.
5. Measure the vanilla and mix it well with the fat. Mixing can be done with a spoon or an electric mixer in steps 5 through 9.
6. Measure the sugar and mix it well with the fat. Measure and add the brown sugar. Mix until batter is smooth, creamy, and fluffy.
7. Measure the peanut butter. Add it to the batter. Mix until well blended.
8. Break egg into small bowl. Add it to batter and mix until well blended.
9. Add about 1/3 cup of the flour mixture and mix well. Add another 1/3 cup of the flour mixture and mix well. Again, add 1/3 cup of the flour mixture and mix well. Add remaining flour mixture and mix well. The dough should be smooth.
10. Lift dough by teaspoons and shape into one inch balls.
11. Place the balls about 2 inches apart on a cookie sheet.
12. Press with the back of a fork to flatten and mark each ball. Press evenly to make each cookie about 1/4 -inch thick. If you dip the fork in flour, the dough will not stick.
13. Bake until browned (about 12 to 15 minutes).
14. Take the cookies out of the oven. Use hot pads because the cookie sheet is hot.
15. Remove hot cookies from the sheet with a turner. Place them on a rack to cool. Cool cookie sheet before filling again. When cool, store cookies in a container with a tight lid.