

# CRISS CROSS COOKIES

## WHAT YOU NEED:

### Ingredients:

1/2 cup butter or margarine,  
softened  
1 cup creamy peanut butter  
1/2 cup granulated sugar  
1/2 cup firmly packed brown sugar  
1/2 teaspoon vanilla extract  
1 egg  
1 1/2 cup all-purpose flour  
3/4 teaspoon baking soda  
1/2 teaspoon baking powder  
1/4 teaspoon salt

### Equipment:

dry measuring cup  
measuring spoon  
large mixing bowl  
electric mixer  
mixing spoon  
small mixing bowl  
baking sheet  
fork  
oven  
hot pad  
spatula

## WHAT TO DO:

1. Preheat oven to 350 degrees F.
2. Measure butter, peanut butter, sugars, vanilla and egg into mixing bowl.
3. Using mixer, cream ingredients.
4. Combine flour, baking powder and baking soda.
5. Add dry ingredients to peanut butter mixture. Mix thoroughly.
6. Shape dough into 1 inch balls.
7. Place about 2 inches apart on a baking sheet. Flatten with a fork in a criss cross pattern.
8. Bake in a preheated 350 degrees F. oven for 10 minutes or until lightly brown.
9. Use hot pad to remove from oven.
10. Allow to cool slightly on baking sheet before removing with spatula.

*Makes 5 dozen.*

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