

Perfect Peanut Butter Cookies

1 cup peanut butter
1 cup sugar (granulated)
1 ea egg (beaten)
1 tsp vanilla

Combine all ingredients and mix well. Spoon onto ungreased cookie sheet. Make cross hatches in dough with fork dipped in sugar (to prevent sticking).

FYI: No, it is not a typo – this recipe does not call for flour.

Bake in 325 degree oven for approx. 9-10 minutes.

Source: Tina Keel (eons ago)

Notes: Perfect is the correct term for this peanut butter cookie. Even Tim can bake this one without help. I never bothered trying another peanut butter cookie recipe after I baked this one the first time. I normally double or triple the batch because everyone loves them. They are soft and chewy and full of flavor.