

# Irresistible Peanut Butter Cookies

Recipe By *Dining In*



Cooking and Prep:  1 h

Serves:  18

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Dining In

This cookie's name says it all! For a little added pizzazz, you can put a few chocolate chips or a chunk of chocolate into the center of the cookie before baking.

## Ingredients (9)

### Main ingredients

- 3/4 cup **Gefen Peanut Butter**
- 1/2 cup margarine
- 1 and 1/4 cups light brown sugar, firmly packed
- 3 tablespoons **Gefen Soy Milk** or rice milk
- 1 tablespoon **Gefen Vanilla Extract**
- 1 egg
- 1 and 3/4 cups flour

1/2 teaspoon salt

3/4 teaspoon baking soda

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## Start Cooking

### Make the Cookies

Yields 3 dozen

1. Preheat oven to 375 degrees. Combine first five ingredients until well blended. Add egg; beat until blended.
2. In a separate bowl, combine flour, salt, and baking soda. Add flour mixture to creamed mixture at low speed until blended.
3. Drop by heaping teaspoonfuls, two inches apart, onto lined cookie sheet and flatten with fork tines in a crisscross pattern.
4. Bake for seven to eight minutes or until just set and beginning to brown.

### Credit

Photography and Styling by Chavi Feldman