



Old Fashioned Peanut Butter Cookies

Bring back memories from your school days

3/4 cup butter
10 Tablespoons granulated sugar
1/2 cup firmly packed brown sugar
1 egg
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup peanut butter
1-1/2 cups all-purpose flour

Before Starting: Preheat oven to 350 degrees F. Place silicone mats on regular or insulated cookie sheets.

Prepare Cookie Dough: In a mixing bowl, beat butter, granulated sugar, and brown sugar until light and fluffy; mix in egg, salt, baking soda, and peanut butter. Slowly mix in flour to form a soft dough.

Shape Cookies: Using a generous tablespoon of dough, scoop onto prepared cookie sheets, spacing them at least 2 inches apart. Press dough down using 3 fingers, leaving an imprint of your fingers on the dough.

Bake the Cookies: Bake in preheated 350-degree F oven for 12 to 15 minutes or until lightly browned. Remove from oven; leave on cookie sheet for 5 minutes; remove cookies to a wire rack to cool completely.

Yield: about 26 cookies

Cook's Note: I halved the original recipe to make a smaller amount of cookies. I needed to add more flour to the recipe to get a dough that I could press down. Add your flour slowly until a soft dough forms. I also added a small amount of grated dark chocolate to half of the dough, which added a nice flavor to the cookie. Every cookie sheet bakes a little different and if you bake them using a sheet that isn't insulated, they might bake quicker.

Heart Warming Story about the Recipe: The original recipe shared by Geraldine Faucher, a former Chicago teacher, was printed in the Chicago Sun Times by Bev Bennett. Geraldine said that it is the one the Chicago schools used since 1950 or before and served in the school lunchrooms. She added that the butter gave them a special taste and they were made in huge batches.

About the Recipe: The cookies have a thick peanut butter flavor that will delight any peanut butter lover. They are easy to make and form a unique design on the top since three fingers are used to press them down a little. Adding a little grated chocolate offers a variation to the original recipe. Since these cookies were baked right at the schools, those fresh and warm cookies are still remembered by the students as the Best Cookies ever baked.