

Peanut Butter Cookies

[Recipe](#)



Nutrition Facts:

PER SERVING

Picnic Peanut Butter Cookies

Makes: 32 servings

Serving Size: 1 cookie

Calories	75
Fat	3g
Saturated Fat	1.3g
Trans Fat	0g
Carbohydrate	10g
Fiber	0g
Sugars	4g
Cholesterol	10mg
Sodium	80mg
Potassium	30mg
Protein	2g
Phosphorus	20mg
Choices: Carbohydrate 0.5, Fat 0.5	

Preparation Time:

20 minutes

Cook Time:

10 minute

Servings:

32 servings

Serving Size:

1 cookie

Ingredients:

- 2/3 cup: brown sugar
- ¼ cup: sugar-stevia blend
- 3 tbsp: butter
- 2 ½ tbsp: light butter
- 1/3 cup: crunchy unsalted peanut butter
- 2 tsp: pure vanilla
- 1: egg
- 3 tbsp: water
- 1 ¾ cups: all-purpose flour
- ¾ tsp: baking soda
- ½ tsp: kosher salt

Directions:

1. Preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper.
2. In a medium bowl, combine the brown sugar, sugar-stevia blend, butters, and peanut butter until smooth.
3. Add the vanilla, egg, and water. Beat until combined.
4. In another bowl, combine the flour, baking soda, and salt.
5. Stir the flour mixture into the peanut butter mixture in several batches.
6. Shape the dough into 1-inch balls and place them on the prepared baking sheets, leaving a 2-inch space between cookies. Dip a fork in water and use it to flatten the cookies, making a crisscross pattern.
7. Bake the cookies for 8 to 10 minutes, until just set. Remove the cookies from the oven and cool them on the baking sheets for 2 minutes. Remove the cookies from the baking sheets and let them cool completely on wire racks.