

PB&J Cookies

Stonewall Kitchen



INGREDIENTS:

- 3/4 cup butter, room temperature
- 1/2 cup Stonewall Kitchen Creamy or Chunky Peanut Butter
- 1/4 cup granulated sugar
- 3/4 cup brown sugar
- 1 egg, slightly beaten
- 1 tsp. vanilla
- 1 3/4 cup flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 3 Tbsp. granulated sugar
- 1 jar your favorit Stonewall Kitchen Jam

DIRECTIONS:

Preheat oven to 350 F. Beat together the butter and peanut butter until fluffy.

Add 1/4 cup granulated sugar and the brown sugar and beat until smooth.

Beat in the egg and vanilla. Combine the flour, baking soda and salt and sift into the peanut butter mixture. Mix until uniform and smooth. Pull pieces of dough and roll between your hands to form 1" balls. Roll balls in remailing sugar. Place cookie balls on a greased cookie sheet 2" apart. Make an indentation on each ball with your thumb or spoon, fill the indentation with approximately 1/4 tsp. of jam. Bake for 12-15 minutes until golden brown on the edges. Cool on wire rack.