




Easy Peasy Peanut Butter Cookies

 *PG Tested*

That's right, only four ingredients. No, there's no flour. Don't even think about "improving" this recipe. It's just perfect as is. Use a small "ice cream scoop" for even-sized cookies. The cookies should be small and dainty because they are crisp; a large cookie would be fragile.

1 cup peanut butter (creamy or chunky), Jif brand preferred

1 cup sugar

1 large egg

1 teaspoon baking soda

Preheat oven to 350 degrees. Line cookie sheets with parchment paper. In a medium bowl, beat together all ingredients until well mixed. Roll teaspoons of dough into balls or portion with small scoop. Arrange about 1-inch apart on baking sheets. With tines of a fork, flatten balls making a cross-hatch pattern.

Bake in batches in the middle of the oven until puffed and golden, about 10 minutes. Do not bake too dark; the sugar on the bottoms of the cookies will scorch. Cool cookies on the sheets for 2 minutes before transferring to a rack to cool.

Makes about 60.

— *Urban Legend*