

TIM FARMER'S COUNTRY KITCHEN

PEANUT BUTTER COOKIES

1/4 cup butter, softened
1/4 cup lard
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 1/4 cups all purpose flour

Flour
Sugar

In stand mixer, cream together butter and lard. Add in peanut butter, sugars and egg and mix until combined. In separate bowl, mix together baking soda, powder, salt and flour. Slowly add to stand mixture until smooth. Pour into small bowl, cover and place in fridge to chill. Scoop into balls and place on greased cookie sheet. Using a fork and flour, press down on each ball making a criss cross patten with fork. Sprinkle with more sugar on top and place in 375 degree oven for 6-7 minutes. Remove and let cool.

