



Peanut Butter Beauties (Regular)

Ingredients:

½ cup	sugar
½ cup	brown sugar
½ cup	butter
½ cup	creamy peanut butter
2 large	eggs
1 tsp.	vanilla
1 ¼ cup	all-purpose flour
¾ tsp.	baking soda
½ tsp.	baking powder
¼ tsp.	salt

Drizzle:

1 cup	chocolate chips
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Directions:

In large mixing bowl, combine sugars and butter until smooth then add peanut butter, eggs and vanilla. When smooth, add remaining ingredients and mix well.

Roll into 1" balls and place one inch apart on a non-stick baking sheet. Gently flatten cookies with the palm of your hand. Bake at 350 degrees for 6-8 minutes (be sure not to overbake). Let cookies cool on pan.

In microwave, melt chocolate chips in a Ziplock bag. Cut a small hole in corner of bag and use as a pastry bag to drizzle over each cookie.

Yields: 30 cookies

These are excellent for the holidays but don't wait till Christmas to try them! They are good all year long! Take these to a "cookie swap" and just watch how fast they disappear!