Peanut Butter Cookies

Ingredients:

- 1-1/2 cup all-purpose flour
- 3/4 tsp. baking soda
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/4 tsp. cinnamon
- 1/2 cup unsalted butter, softened to room temp.
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar (light or dark)
- 3/4 cup creamy peanut butter (use a name brand)
- 1 egg
- 1-1/2 tsp. vanilla extract
- Melted Chocolate (optional)

Directions:

1. Preheat oven to 350°. Line 2 baking sheets with parchment paper or silicone mats if you wish (I usually skip this step...I don't mind washing a couple of pans)
2. In a medium bowl, whisk together the flour, baking soda, baking powder, cinnamon, and salt. Set aside.
3. Using an electric mixer, cream together the butter, granulated sugar, and brown sugar until combined.
4. Mix in the peanut butter then blend in the egg and vanilla.
5. With the mixer on low speed, add in the flour mixture and mix just until combined.
6. Refrigerate dough for about an hour.
7. Scoop dough out and shape into balls (about 2 tablespoons) and place on baking sheets spacing them 2 inches apart.
8. Using a long pronged fork, flatten the cookies slightly making the "criss cross" pattern in the top of each cookie (this is an important step as the cookie batter is very dense and won't spread without that extra help).
9. Bake cookies in the preheated oven, one sheet at a time, for about 10 minutes. The cookies will look a little pale, but that's OK. They'll continue to cook as they cool.
10. Let cool on baking sheet for 5 minutes, then transfer to a wire rack to cool completely.
11. After completely cooled, you can drizzle them with melted chocolate for that extra bit of decadence. ENJOY! Makes 2 dozen cookies.