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Anneliese's Best Ever Peanut Butter Cookies

Ingredients

2-1/2 cups flour

1 tsp. baking powder

1 tsp. baking soda

1/2 tsp. salt

1 cup butter, softened

1 cup peanut butter (smooth or crunchy; I prefer smooth, but if you like bits of peanut in your cookies, the crunchy peanut butter works well)

1 cup granulated sugar

1 cup brown sugar, packed

2 eggs

1 tsp. vanilla (real vanilla, not the imitation stuff) Cooking spray

Instructions

Preheat oven to 350°F.

Mix flour, baking powder, baking soda and salt and set aside. Beat butter, peanut butter and white and brown sugar with mixer until light and fluffy. Blend in eggs and vanilla. Gradually add flour mixture, beating well after each addition.

Drop a tablespoon of cookie dough 2 inches apart onto baking sheets sprayed with cooking spray. Flatten each cookie in a crisscross pattern with the tines of a fork.

Bake 8 to 10 minutes or until golden brown. Cool on baking sheets 5 minutes, then transfer to wire racks. Allow to cool completely.

