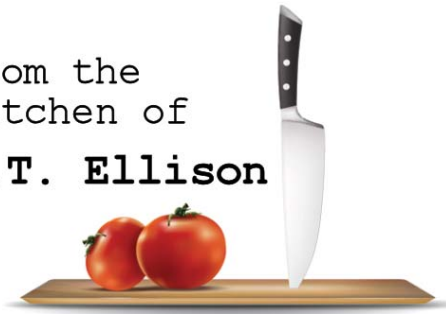


From the
kitchen of
J.T. Ellison



Ingredients:

- ✓ 1 cup peanut butter
- ✓ 1 cup sugar
- ✓ 1 large egg
- ✓ 1 teaspoon vanilla extract

Easiest (EVER!) Peanut Butter Cookies

Four ingredients. Four steps. That's how easy it is to make these delicious little morsels! Tuck these into lunch bags, or sneak a couple for a midnight snack. And if you'd like to add some chocolate in the mix, check out some variations below!

Directions:

- In a large bowl, stir together ingredients until combined.
- Shape dough into 1-inch balls.
- Place balls 1 inch apart on ungreased baking sheets, and flatten gently with tines of a fork.
- Bake at 325°F for 15 minutes or until golden brown. Remove to wire racks to cool.

Variations:

Add Munchies!

- After dough balls are placed on cookie sheets, evenly press 1 cup of your desired addition, such as chocolate morsels, chocolate-coated toffee bits, or chopped peanuts, onto the top of dough balls.
- Bake as directed.

Peanut Butter and Chocolate Cookies!

- After you've combined all ingredients, divide peanut butter cookie dough in half.
- Stir 2 melted semisweet chocolate baking squares into one half of dough.
- Using equal parts peanut butter dough and chocolate dough, shape into 30 (1-inch) balls.
- Flatten gently with a spoon. Bake as directed.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

