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Chicago Public School Cafeteria Peanut Butter Cookies

Ingredients:

2 1/2 cups (5 sticks OR 1 1/4 lbs.) softened butter
2 1/2 cups granulated sugar
1 3/4 cups brown sugar, packed
1 pound peanut butter
3 eggs
5 1/2 cups flour
1/2 teaspoon baking soda
3/4 teaspoon salt



Directions:

- 1) Heat oven to 375 degrees.
- 2) In a large bowl of an electric mixer, beat butter until light and fluffy, about 3 minutes. Add both sugars and mix until no granules remain, about 5 minutes. Add peanut butter and mix until combined. Add eggs; continue to beat on high speed for 1 minute.
- 3) In a large bowl, combine flour, baking soda and salt. Slowly add flour mixture to butter mixture; stir until well-blended.
- 4) Drop dough by heaping tablespoonful's onto greased baking sheets. Flatten dough with palm of hand to form 3-inch circles that are 1/4 inch thick.
- 5) Bake cookies for 10 to 12 minutes or until lightly browned on the bottom.

Makes about 9 dozen cookies.