Peanut Butter Cookies

½ c. butter or margarine, softened

½ c. peanut butter

1 c. brown sugar (or ½ c. white & ½ c. brown)

1 egg

1 tsp. vanilla

1½ c. flour

¼ tsp. salt

1 tsp. baking soda

Cream together butter and peanut butter. Add sugar and mix well. Beat in egg and vanilla. Whisk together dry ingredients and add to mixture. Cover and chill at least 1 hour until dough is firm and easy to handle.

Shape dough into 1-inch balls. Place 3 inches apart on ungreased baking sheet. Flatten in a crisscross pattern with floured fork. Bake at 375º for 7 - 8 minutes until set but not hard. Makes about 3 dozen cookies.