



PEANUT BUTTERFLIES

Mmm, peanut butter cookies are always yummy. Try making Peanut Butterflies from *The Kids-Did It! Cookie Bookie Cookbook*.

INGREDIENTS

1 cup flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup butter
1/4 cup sugar
1/4 cup brown sugar
1 egg
1/4 teaspoon vanilla extract
1 cup peanut butter

DIRECTIONS

Sift together 1 cup flour, 1/2 tsp. baking soda and 1/4 tsp. salt. Then beat 1/4 cup butter with 1/4 cup granulated sugar and 1/4 cup brown sugar with 1 egg and 1/4 tsp. vanilla. Now beat in 1 cup of peanut butter. Add the flour mixture into the fluffy mixture and blend well.

Now, let's make the butterflies from the peanut butter dough. Pat hands with flour. Roll two small dough balls and two bigger dough balls. To make the wings, on the left side, put the bigger ball on top and the smaller ball on the bottom. Repeat for the right side and flatten each ball slightly. Decorate the wings with chocolate chips, sprinkles, M&Ms or whatever you have handy. Bake at 350 degrees for 12-14 minutes.

Now, the best part: Eat them!