

Peanut Butter Swirl Soft Cookies

Makes 18 servings

Ingredients:

- 1/2 cup softened butter
- 1/2 cup creamy peanut butter
- 1/2 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt



Directions

1. Preheat oven to 350°F.
2. Cream butter, peanut butter, sugar, egg, and vanilla in a large bowl.
3. Add flour, baking soda, and salt; mix until combined.
4. Drop by spoonful onto a baking sheet.
5. Swirl tops lightly with a fork.
6. Bake for 8–10 minutes.

Cooking Tidbit

Using room-temperature butter helps cookies spread evenly and keeps peanut butter swirls soft instead of crumbly.