

PEANUT BUTTER ROUNDUP COOKIES

Ingredients:

1 C butter

1 C brown sugar

$\frac{3}{4}$ C white sugar

2 eggs – beat well

1 C peanut butter (I like crunchy)

2 C white flour (I always use a mix of white and wheat)

2 tsp baking soda

$\frac{1}{2}$ tsp salt

1 C oatmeal

$\frac{1}{2}$ C nuts

1 C chocolate chips (for you adventurous types, use M n M's)

Cream the butter, peanut butter, and sugar. Add eggs and mix well.

Mix dry ingredients in a separate bowl. I also add the nuts and chips at this time because then I don't have to knead them in later.

Add this dry mixture to the butter mixture and blend till well mixed. Being the person that I am I use my hands. It is faster but you can use a spoon. :) If you are working with kids then be sure to use hands. The more hands the better. Make sure it is a big bowl. Some will spill out, but the kids will have a ball!

Roll small amounts of dough into balls. The balls should be slightly smaller than a walnut. Place them 2" apart on a cookie sheet and press with a fork. Gotta have fork marks on a good peanut butter cookie.

Bake at 350 degrees for 8-10 minutes.

Makes 4 $\frac{1}{2}$ - 5 dozen.